

MASSACHUSETTS PLOUGHMAN

DEVOTED TO AGRICULTURE, HORTICULTURE, THE FARM, THE GARDEN, THE FOREST, AND ALL THE INTERESTS OF THE RURAL POPULATION.

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Agricultural.

Milk Fever in Cows

There are many cows lost each year from milk fever, and the worst feature about it is that it is very apt to be the best cows in the herd, that is, those best for milk production. It may be that in some cases it is caused by overfeeding, especially during the period that they go dry before calving.

We do not remember ever having seen or heard of a case where it happened to a heifer dropping her first calf. Possibly drying off too early or rapidly may cause it in some cases, or a neglect to draw the milk if the udder fills before calving, thus creating a fever by the absorption of the milk into the system. It seldom occurs to cows that are not let go dry at all, or are continuous milkers.

It usually begins about the second or third day after the calf is born, and the first symptom is usually a chill and a nervous twitching of the head or ears. Then comes the stage where the animal refuses to eat, and the secretions of milk are lessened, and the bowels constipated, after which the cow is down and refuses to stand up. If it gets to this stage there is but little chance of saving the life, though we have done so by the giving of doses of one pound of salts in which was put an ounce of Jamaica ginger, or perhaps a gill of whiskey or rum, then injections of warm soap suds until there was a movement of the bowels.

This may be better as a treatment for preventing it if given a day or two before she calves. Other preventives are not to feed too highly just before or after calving. Give some moderate exercise, and avoid cold winds or rains, heavy drinks of very cold water, or allowing the cow to lie down in a cold place. It may be a constitutional weakness in some cows, due perhaps to close breeding, too high feeding of the mother, or lack of exercise. It sometimes seems to be an epidemic, and attacks almost every cow in the herd, yet in such cases we should look rather to find some cause common to the treatment of the whole, than to it being contagious.

The treatment by cold water cure has been recommended by some, that is, wrapping her body in a wet sheet, then covering this with two or three woolen blankets and a rubber blanket if at hand. This should start a perspiration in fifteen to twenty minutes, and if it does not, repeat it. To move the bowels, take one ounce nuxvomica, sixteen to eighteen ounces glauca or epsom salts, 45 ounces common table salt, and boil for ten minutes in two quarts of water, then give a pint once an hour. With this should go the injection of warm soap suds, taking care to see that she can swallow by trying with a little water first.

Another remedy recommended by some veterinarians, especially if the animal is so nearly paralyzed as to have difficulty in swallowing, is a hypodermic injection of esorine or ergotine. The esorine at one to two grains in water enough to dissolve. The ergotine twenty thirty grains in a quart of water as will dissolve, or two and a half ounces fluid extract, which may be repeated in twelve hours. The esorine need not be given but once, as if it fails to act the bowels are paralyzed.

While by this treatment those cases that are detected in the early stages can usually be cured, it is almost hopeless when the animals have reached that condition of paralysis where they cannot stand on their feet when lifted up, and every dairyman should not only use the methods of prevention which we have given above, but should keep a close watch for the early symptoms of the disease for at least four days, and it will be six days before it will be prudent to give a large amount of hearty or milk-producing foods. Even at that period incipient cases of food should be made gradually so that those that are liberal feeders. Those who give but four or five pounds per day of milk need not be so cautious, because almost any milk cow of fair size should digest what when her calf is a week old, and three weeks later most of them could digest twice that amount.

After the cows have shown signs of recovery they will need careful watching to see that they do not take cold or do not suffer from indigestion to bring on a relapse. They should be stabled every night, and, unless the weather has become warm, they should be blanketed and not allowed out in cold storms or to stand in cold winds. We have a doubt whether this disease is hereditary, though the possible weakening from it may cause a weakening of the system of the calf that will amount to a predisposition to the fever, and perhaps to other diseases, but we are sure that until the cow has entirely recovered from the effects, the milk is not fit to be used as food for human beings, calves or young pigs.

Large and Small Cows.

Sometimes the question seems pertinent to the dairyman whether a small cow will not eat less than a large cow, and give a corresponding greater amount of milk and cream for the food actually consumed. It naturally appears as if the small cows were better adapted to milk and cream producing, while the heavy animals were better fitted for beef purposes. In a way our breeds are thus divided into the small dairy cows and the large beef animals. There have been a number of experiments conducted in recent years at the different State experiment stations, which will help one to arrive at some sort of conclusion to guide him in the selection of animals. Out of several hundred cows tested, with the light ones averaging 980 pounds each, and the large ones twelve hundred pounds each, it was found that the milk of the small cow was uniformly richer in fat than the large ones, and that the large cows ate a greater amount of food than the smaller ones.

fruits. This does not mean a scientific education.

There are not more than half a dozen insects that threaten most fruits, and these can be studied so that one will know just when to look for their appearance, and how best to prevent their destructive work. Too many wait until it is too late to avert losses. The first appearance of the insects is generally anything but alarming, and one is inclined to believe that they will not amount to much; but unfortunately their multiplication is very rapid, and before the fruit grower realizes it his crops are nearly ruined. Sometimes the danger is even more insidious than this.

The insects do not amount to much, so far as destroying the crops this year is concerned, but they belong to the species which come into the world to establish enormous broods for the next season. Millions of cocoons, larvae or eggs are quietly deposited on the ground, on leaves or twigs, and under stones and trees. By the following

Grass never looked better, and the hay crop in this section will be large.

Apple trees wintered well, have put out more new growth than for many years, and the promise is good for a fair crop. There are no caterpillars, but the cankerworm has been and is still making its appearance in some orchards. It is a great pest, but one easily controlled if those troubled with it would have confidence in and energy enough to apply the proper remedy.

Spraying with paris green on their first appearance will surely kill them. Several small orchards in this vicinity are being destroyed because the owners thereof will take no steps to check their ravages.

Stock wintered well, but pastures are far from producing the feed they did forty to fifty years ago, and it pays the stock-breeder and dairyman of the present day to keep the stock housed when they come from the pasture, and feed both night and morning a little fine early cut hay with a light ration of grain.

The Improvement of Market Milk.

Inhabitants of cities are beginning to appreciate the importance of being able to procure pure milk. They have reached this stage of reasoning by practical experience, and by education. At one time an unaccountable indifference prevailed with regard to the quality of the milk, or rather it might be said that ignorance of the bad effects consequent upon the consumption of contaminated milk existed. However, the community at large, taught by physicians and sanitarians as well as by observation, has come to the conclusion that it is not only desirable, but even necessary to the preservation of health, that the milk supply should be as pure as possible. Nevertheless, convinced as the majority of the population may be of this need, ideas as to the best means of effecting its fulfillment are extremely vague.

Therefore the suggestion of a feasible plan for the improvement of market milk should be welcome. Such a plan has been

deduced dairies, but it is seldom that any great part of these are visited and such visits are often only yearly; a little extra attention is usually given to the dairies within city limits. The result is that in many places no attempt whatever is made to enforce sanitary conditions, unless the attention of the authorities is called to an especially flagrant case, which may be dealt with under the general sanitary laws. More satisfactory results of laws may be expected, but they will doubtless come very slowly. The laws may be depended upon to assist materially in raising the average quality of milk, which is extremely desirable, but there will always be a great variation in the units that go to make the average, and consumers who are not reliably posted run the same chance of purchasing from a dairy that is below the average as from one that is above. The laws themselves and the manner in which they are enforced are in great need of improvement. Under present conditions they not infrequently have more effect in teaching consumers to avoid milk than in inducing suppliers not to violate their provisions. The public read so many startling reports of diseases among dairy cows, and of prosecutions of dishonest milkmen, that they do not know what dairyman or dealer to trust; therefore they protect themselves by going without milk. There are thousands of such persons in every large city and hundreds in every large town. The statement of a milk inspector that the worst dairies have been improved or abolished is not satisfactory to them; for they do not care to run the risk of getting milk even from those next to the worst. As long as they have no way of knowing where they can procure pure milk they will use as little as they can.

Both pasteurization and sterilization of milk have their drawbacks, for it is by no means certain that by either method all the harmful bacteria are destroyed. In fact, most of the prominent authorities declare that pasteurization and sterilization are, to a great extent, ineffective processes. This being so, it is eminently desirable that absolutely natural milk, the product of healthy cows, should be easily procurable.

Mr. Pearson claims that such milk can be reliably obtained by adopting the plan described above. There would seem to be no reason to doubt his statement, and cities and towns would do well to appoint milk commissions based upon the foregoing suggestions.—Medical Record.

Pasture Weeds, Prevention, Eradication.

There is a constant demand nowadays for information concerning measures for keeping weeds out of grazing lands. Weeds are generally plants that have become adapted to living in many climates, on many soils and under very various conditions. Some of them are truly cosmopolitan, being found in almost all countries. Their transportation to other countries is usually due to man, a very common means of distribution being through accidental mixture with grain, vegetable or grass seeds. Railroads, particularly through the freight trains, carry seeds of weed plants from place to place. In such ways weeds suddenly come to appear in new and unexpected regions.

The dominant vegetation existing in any section of the country, if left to itself, usually repels invaders. In an old plant region, as a forest or a prairie, vegetation of a particular sort has established itself as the result of centuries of competition with other plants contesting for the same space. Seeds of invading species, however, may lie dormant for some time in the soil, awaiting the clearing of the land to germinate and grow. Notice the new plants that appear where land is cleared of trees or sod and left to itself. The most common cause of weed invasion of native pastures is overgrazing, whereby the wild grasses are kept down so that they cannot compete with the weeds.

Eradication of weeds already present in pastures depends on the particular case. Annual weeds can be killed out by mowing before seeding. This may have to be repeated several times during the growing season, as many of them will send up new sprouts. In the case of biennials or perennials with tap roots, cutting the latter under ground and beneath the "crown" is effective. Perennials like the bindweed, which spread by underground stems, are extremely difficult to deal with, because every bud on such a stem is capable of growing into a new plant. Plowing under simply spreads the plant by cutting the propagating stems and scattering the pieces. No very satisfactory way of eradicating weeds of this kind can be given that will apply for all cases and conditions. A straw mulch, by excluding the light, will sometimes kill them. Common salt applied to the soil is effective, and arsenite of soda, one pound dissolved in eight quarts of cold water, is recommended. Of course, any chemicals that will kill weeds will kill all the other vegetation for several months. Chemical methods of weed extermination, then, should be used only as a last resort and under expert advice.—American Gardening.

The colleges are continuing along the line of a shorter period of study in order to obtain the regular degree. Out at Cambridge, however, they seem to have struck the happy mean almost in the very beginning of the movement, a shorter course for those who wish to encompass it, and the regular four years for those who are content to go more slowly and are quite satisfied with things as they are.

Peace in South Africa seems to be based upon a fair spirit of compromise, and the world at large rejoices to see the smoke clearing away and the dove's plumage becoming visible.



MEDIUM YORKSHIRE SWINE.

although according to their weight they were actually smaller eaters. This latter, however, was beside the point, and had nothing to do with the question under consideration.

But another point which was brought out in these tests showed that the small cow did not have everything its own way. The small animals showed an actual loss in milk production. Both relatively and absolutely they produced less milk than the large cows. This partly evened up matters in the question of richness of milk and smaller amount of food eaten. The large cows were found to be more persistent milkers than the smaller ones, but the small cows while giving out in milk showed a quicker tendency to fatten up on the same food. Consequently, when the milk decreased they could be prepared for the market in much less time for the same amount of food.

In a way these experiments did not prove anything which could be used as infallible rules. The small cow had its advantages, and likewise the large cow. It is impossible to say which is the better. The two will always have their friends, and good individuals of any fine breed are, after all, the thing we must aim for.

DR. A. T. MORSE.

Pennsylvania.

Maine Farm Notes.

We are having splendid grass weather. It rains every other day and is hot and sultry. Farmers are putting in their seed at road speed. Gang plows, spring-tooth harrows, corn planters and weeder have revolutionized corn growing.

Corn is being put in at a great rate at this date. Oats are looking well, grass is doing well now, but the prospect for a normal crop is not flattering. There are too many thin spots even in the best of fields. Pastures are fine and stock is doing its best to fight the beef trust. It is uncertain how it will succeed, but we venture the prediction that good pastures will beat the politicians.

Hay is coming right along. The man who has a good boy, a good pair of horses and a McCormick mower, need not worry. It is a light job, nowadays, to get in the hay crop compared to what it was when it was all mowed by hand and raked by man strength.

MT. VERNON, ME., JUNE 3.

Fighting Insects and Pests.

The fruit grower today must be a successful fighter of insects and all pests of trees and vines, and unless he carries the war on intermittently he cannot expect profit. It is necessary to put aside a certain amount of money from profits every year to be expended on poisonous sprays for the following season. One must have a pretty fair knowledge of the nature of the different insects most destructive to his particular

season the army of young ones which appear cannot be checked. They overwhelm everything. It is impossible to keep them down with the most approved methods.

The mistake was made when they were allowed to lay their eggs and larvae. This work must be prevented so far as possible. It is not probable that in any reason we will utterly destroy all insects in the orchard or garden, but by persistent spraying we can keep down their numbers so they will not prove a distinct menace. If we succeed in doing this we have accomplished much. Scientific spraying and systematic hunting for the insects and their larvae will in time be rewarded. Larger and better fruits can be raised, and the profits will be correspondingly larger. Fruit raising without insect fighting is impossible.

NEW YORK. S. W. CHAMBERS.

Change of School Site.

The Board of Trustees of the School of Practical Agriculture and Horticulture has purchased over four hundred acres of land at Poughkeepsie, N. Y., for the permanent establishment of the school.

The school was started at Briarcliffe Manor for the purpose of teaching horticulture in all its branches. After the opening of the school, a demand from many students was made for a general course in agriculture, including live stock, which made a much larger farm necessary. The general interest that has been manifested warrants the extension of the work of the school.

The site at Poughkeepsie is central, is in a fine agricultural section, and near enough to New York to have the advantages of the study of that great market. It is also in the great fruit belt of the Hudson, and the school will lay out extensive orchards, in addition to greenhouse work and market gardening.

The breeding and feeding of beef cattle will be taken up, and a demonstration given of the value of stock raising for the East. The farming interests of the Eastern States have been greatly depressed for many years, but there are more hopeful indications for the future. The school will take up the work from the financial standpoint, and while giving advanced scientific instruction, will endeavor to prove at the same time the value of farming, where the best business methods are employed.

GEORGE T. POWELL, Director.

Briarcliffe Manor, N. Y.

Kennebec (Me.) County Notes.

Nothing remarkable regarding the forces of nature has happened in Maine so far in 1902, except that we had less snow and less sleighing and sledding than for many years; more rain in the winter than usual, with less damage from freshets; more bare fields and pastures, with less winter-killing of grass, and more rain in May and June up to the present time than we commonly have.

When nature has done all she can to sustain and make productive both plant and animal life, then it is for man to study to what extent he can stimulate that production in a way that shall be economically profitable.

Several farmers in this vicinity have, within the last few years, built silos, increased the number of cows kept, increased the acreage of corn for ensilage, also sowing oats and peas, Japanese millet and Hungarian as supplementary crops when pastures fail in August and September.

The majority of our farmers and dairymen use the separator, and send their cream to the butter factories or have it gathered by the creamerymen once or twice a week. No one using a separator would think of going back to the old open-pail system, any more than they would think of discarding the mowing machine and depending wholly on the hand scythe. Improved machinery has greatly lessened and lightened labor on the farm, for which we ought to be truly thankful.

W. P. ATHERTON.

Granite Hill Farm, Hallowell, Me., June 8.

Postoffice Facts.

As a result of many requests received at the Postoffice Department the Third Assistant Postmaster-General has issued a pamphlet entitled "Postal Statistics of the United States—From 1775 to 1902." It contains much that is of interest, particularly as showing the remarkable growth of the country since the Revolution.

In 1789 there were only seventy-five post-offices established, the length of the post routes being 2275 miles and the gross revenue of the department being only \$7510. The expenditures for the same year were \$7590, and of this only \$1637 were paid in salaries to postmasters.

There were in 1901 76,204 postoffices in operation, 511,808 miles of post routes, 463,146,059 miles of mail service performed. The gross revenues of the department were \$111,631,193, the expenditures \$115,039,607, and \$19,113,500 were paid as compensation to postmasters.

From June 30, 1847, to June 30, 1851, 4,003,390 postage stamps were issued, while in the single year 1901, 4,329,373,086 stamps were used by the people of the United States. In 1853, the year in which stamped envelopes were first issued, 5,000,000 were used, while in 1901 the total was 72,838,000. The first year's issue of postal cards—1873—numbered 31,004,000, while in 1901, 659,614,800 were issued.

The registry system was started in 1855, and in that year the registered pieces numbered 629,322. In 1901 they numbered 30,814,301.

In 1855 money orders to the amount of \$1,300,122 were issued, while in 1901 the total amounted to \$274,546,067.

The number of pieces of matter of all kinds mailed increased from 500,000 in 1790 to 7,424,390,329 in 1901.

proposed by Mr. R. A. Pearson, M. S. Assistant Chief of Dairy Division, U. S. Department of Agriculture, and which he has published in pamphlet form.

The suggestion made is that a milk commission should be formed, consisting of a responsible body of citizens who are interested in an improved milk supply.

The commission should select and secure the advice and assistance of four experts,—a veterinarian, a physician, a bacteriologist and a chemist,—all more or less familiar with the conditions and possibilities on dairy farms.

The commission should send to each dairyman who supplies milk to the city a circular naming all the particular conditions which should be found on every farm where milk is produced for city use, and announcing that when any dairyman notifies the commission that he is fully conforming to the conditions specified, or endeavoring to do so, his dairy will be inspected; and, if it is found to comply in letter and spirit to all the requirements, his name shall be placed upon an "approved" list, and he will receive an official endorsement in the form of a certificate.

The requirements are far too lengthy to transcribe here, but they would seem to cover every possible detail with respect to insuring a supply of uncontaminated milk. Mr. Pearson is strongly in favor of awarding certificates to dairies conducted in an approved manner, holding that it may be very useful to one who sells milk by assisting in securing fair prices and new trade, for many of the best class of milk users would value the assurance thus given.

Regarding dairy laws and regulations, Mr. Pearson says: "Thirty-one States have laws of more or less detail referring to milk for city use, and practically all large cities have special regulations or ordinances relating to milk. These laws and regulations have, undoubtedly, done a great deal of good, and their benefits should not be underestimated. But experience has shown that in some respects they are deficient. For example, of what special benefit are milk laws to the person who wants milk of high quality and as pure as it can be produced or not at all. There are many such persons. Laws do not require the production of that kind of milk, and if they did require it the probability is that they could not be enforced. This is fully appreciated by those who have charge of their enforcement. The laws usually state that milk shall contain at least three per cent. of fat; sometimes they prescribe more and sometimes less. Frequently preservatives are prohibited. Legal force is directed principally toward carrying out these requirements. They usually prohibit the sale of impure or adulterated milk or milk from diseased cows, but they do not define these requirements, and naturally opinions differ upon them. Sometimes they provide for the inspection of pro-

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Agricultural.

Dairy Notes.

As so much has been said in English papers, and repeated by orators at our dairy exhibitions and conventions about the superiority of the Danish butter, which sells at the highest price in England, or a much higher price than butter from the United States or Canada, we reprint the following: From the annual report issued by the Danish Government laboratory for agricultural research, we learn, says Smor-Tidende, that during the year 1901, 2376 casks of butter were analyzed by the laboratory, with the result that: Four casks contained from 10 to 11 per cent. water; 20 casks contained from 11 to 12 per cent. water; 196 casks contained 12 to 13 per cent. water; 905 casks contained from 13 to 14 per cent. water; 928 casks contained from 14 to 15 per cent. water; 285 casks contained from 15 to 16 per cent. water; 24 casks contained from 16 to 17 per cent. water; 3 casks contained from 17 to 18 per cent. water; 1 cask contained 20 per cent. water.

The average percentage of moisture in these 2376 casks of butter was 14.06 per cent., and it will be seen that only twenty-eight casks, or a little more than one per cent., contained more than sixteen per cent. water, the standard in England. Above seventeen per cent. had only four casks out of the whole number.

From this it will be seen that of the 2376 casks analyzed only 300 had 13 per cent. of water or less, while more than 90 per cent. of the entire number ranged from 13 to 20 per cent. Water is all right in its place, but we do not like when it is abundant to pay 20 or 30 cents a pound for it.

Dealers in butter in Boston market will say that good butter should have 85 per cent. of butter fat, and not less than three per cent. of other solids, for more than 12 per cent. of water or other liquid. Not all the butter sold will come up to this standard, but there is not much that contains 14 per cent. of water, including the water in the buttermilk. A sample containing from 14 to 20 per cent. of water, as did 1232 casks, or more than one-half of the Danish samples, would scarcely be accepted by dealers in Boston or New York, excepting to be sent to the renovating works to be manufactured over with certain other butters, which the water and buttermilk might help to relieve from some of the odors which they had gathered from the milk or had acquired later. Usually the butter that is water-soaked with over 15 per cent. of moisture is much of this kind, seems to absorb the sort of bacteria that dealers reject as being likely to go off its flavor too quickly, or to turn rancid before they can find customers for it.

The manager of the Co-operative Dairy Association of Devonshire, has recently been in America buying milch cows. Speaking of his mission he said:

"To keep up with the demand from South Africa nearly all the principal dairy farms in England and Scotland are constantly buying additional herds of milch cows from other countries, principally Holland, and no little difficulty is experienced in getting the right kind. Milk, of course, is not shipped to the Cape in liquid form, but is used mostly in the making of cheese biscuits, butter, pastry, puddings, patent food-stuffs, and so on. Thousands of jars of preserved cream are also shipped every week.

"I will purchase most if not all of the milch cows from Massachusetts, chiefly because the climate there is very similar to that of England. I will purchase about four hundred in all if I can get the kind I want."

BUTTER MARKET EASIER.

There has been a drop on the better grades of butter of one-quarter to one-half a cent a pound from last week's rates. In New York and the West it was fully a half-cent on nearly all grades. Reports from the dairy districts show an increased production of milk, as might be expected at this season. Prices are about three cents a pound higher than last year, and with small export demand it would seem that they are too high, but the home consumption seems to be increasing. Sales are reported of extra creamery at 23 cents, for which 23½ was asked last week, and a lot that was held at 24 cents then is now offered at 23½ cents, with no buyers. Good firsts sell at 22 cents, and fair to good at 20 to 21 cents. Dairy 21 to 22 cents, renovated 19 to 21 cents, imitation creamery the same, and ladies 19 to 20 cents, all in light supply. Boxes and prints are selling fairly well at 23½ for extra. Northern creamery, extra dairy 22 cents, and common to good 19 to 22 cents. Jobbers rates from 1 to 2 cents above these quotations.

The receipts of butter at Boston for the week ending June 7 were 45,587 tubs and 30,393 boxes, a total weight of 2,320,200 pounds, against 1,750,800 pounds the previous week, and 2,214,988 pounds for corresponding week last year. This shows quite an increase, and is larger than any week's receipts last year.

There were no exports from Boston last week. For the corresponding week last year the exports amounted to 151,795 pounds. No exports from New York last week.

The Quincy Market Cold Storage Company took in 13,106 tubs of butter last week, and the stock there is 29,366 tubs, against 6,522 tubs same time last year. The Eastern Company took in 2923 tubs, and reports a stock of 4614 tubs, and with these holdings added the total stock is 32,980 tubs, against 75,194 tubs same time last year, a decrease of 42,214 tubs.

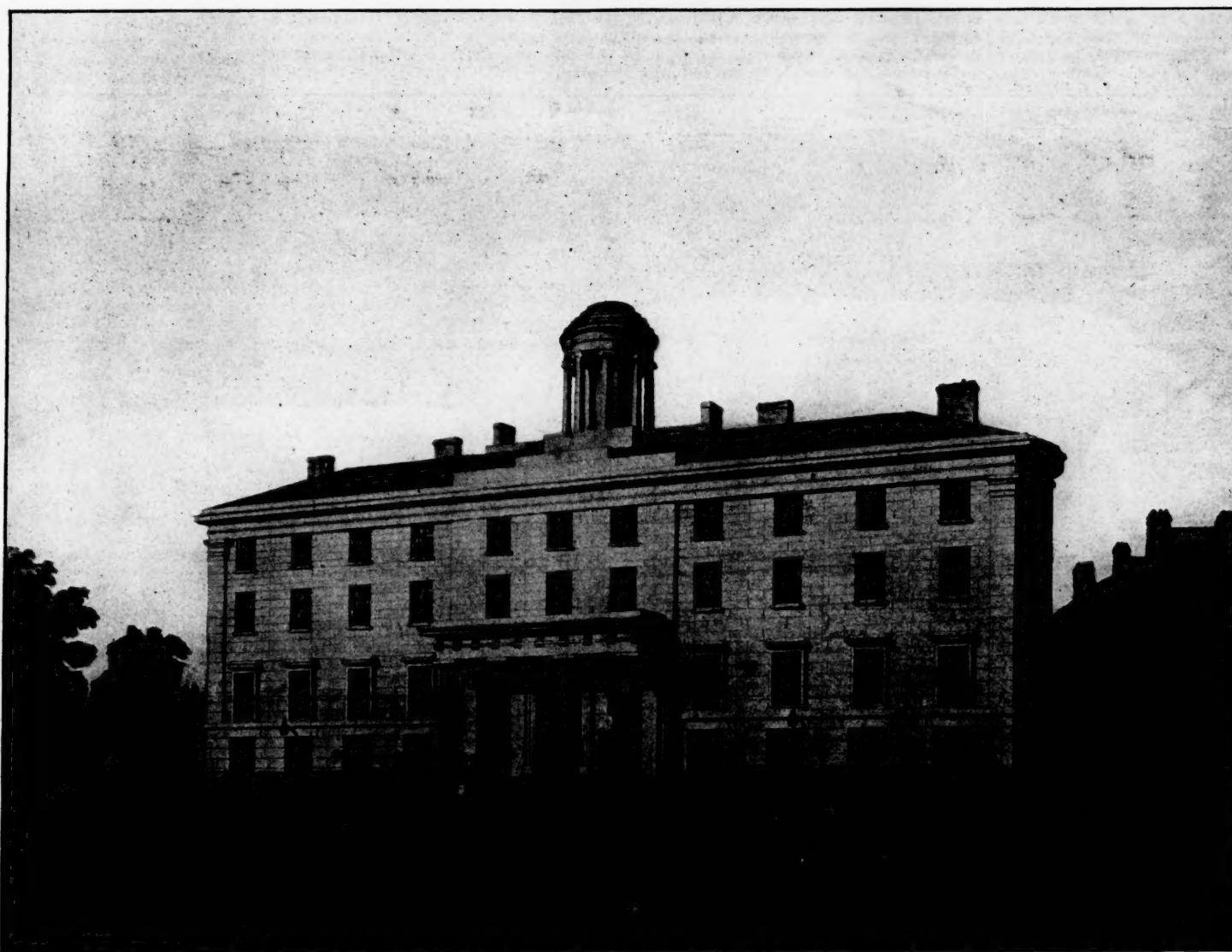
NEW YORK MARKETS.

Old potatoes are steady for good stock, but there is much poor stock that sells below quotations and at rates so irregular as to be not worthy of quoting. State and Western are \$1.75 to \$2 a sack, \$1.87 to \$2.12 per 100 pounds. Belgian, 100-pound sacks, \$1 to \$1.50, English and Irish \$1.50 to \$1.75, Scotch \$1.75 to \$1.90. Southern in fair supply, fancy at \$3.75 a barrel, prime at \$2.50 to \$3.50, seconds \$1.75 to \$2.25, and culls at \$1.25 to \$1.50. Bermuda No. 1 \$4 to \$4.50, and No. 2 at \$2.50 to \$3.50. Onions in fair demand. New Orleans \$2.50 to \$3 a barrel, \$1.25 to \$1.35 a bag. Bermuda \$1.65 to \$1.70 a crate, and Florida \$1.25 to \$1.50 a crate. Southern beets \$2 to \$4 per hundred bunches and Long Island \$4 to \$6. Turnips, Jersey white, 50 cents to \$1.50 per 100 bunches. Nearby Russia \$1.50 a barrel. Radishes 50 cents to \$2 a hundred. Asparagus in liberal supply, and weak at quotations. Colossal, per dozen \$3 to \$4, extra, \$2.25 to \$2.75, prime \$1.25 to \$2, culls 75 cents to \$1. Rhubarb \$1.50 to \$2 per hundred bunches, Southern squash \$1.25 to \$1.75 per barrel crate.

Cabbages in light supply, and firm at \$1.75 to \$2 for barrel crates Norfolk and Baltimore, \$1.50 to \$2 a barrel for Norfolk.



VIEW OF POST-OFFICE SQUARE, LOOKING SOUTH, BEFORE THE ERECTION OF THE FOUNTAIN.



VIEW OF THE TREMONT HOUSE, SHOWING PROJECTED CUPOLA WHICH WAS NEVER BUILT. Made from original architect's drawing. This is an exceptionally rare print. Now site of the Tremont Building.

VIEWS OF OLD BOSTON.

Cauliflowers, Long Island and Jersey \$2 to \$4 a barrel, and lettuce 50 cents to \$1, with spinach 35 to 50 cents. Cucumbers selling fairly, though not many bring the top price. Florida 75 cents to \$1.25 a basket, 50 cents to \$1 a crate, Savannah and Charleston \$1 to \$1.50 a basket. Florida egg plant, half-barrel crates \$2 to \$3, and okra \$1 to \$1.50 a carrier. Green peas in fair supply and selling well at low prices. Baltimore and Eastern Shore, half-barrel baskets 75 cents to \$1.25. Long Island \$1 to \$1.25 a basket or bag. String beans sell slowly. Charleston 50 cents to \$1.25 a basket. Savannah 50 cents to \$1. North Carolina 75 cents to \$1.25 a basket for green, and 50 to 75 cents for wax. Norfolk scarce at \$2 to \$2.25 for green and \$1 to \$1.25 for wax. Florida tomatoes \$1.25 to \$2 a carrier. Mississippi \$1 a flat case.

Apples are in light supply, but with the coming of other fruit demand is light and prices do not change. Baldwin good to fancy \$4 to \$6. Ben Davis \$3.50 to \$4. Roxbury Russets \$4 to \$5.50. Golden Russet \$3.50 to \$4, with No. 2 Russet \$2.50 to \$2.75. Red winter sorts, fair quality \$2.50 to \$3. Florida peaches, early sorts, \$1.50 to \$3 a carrier. Georgia poor to fair \$1.25 to \$2.25. South Carolina poor to fair \$1.25 to \$1.75. Florida plums \$2.50 a carrier. Local cherries, large, dark, at 8 to 10 cents and sour at 5 to 6 cents. Strawberries averaged poor. Some Jersey fancy sold at 12 to 16 cents a quart, and up-river at 9 to 12 cents. Some fancy Maryland at 8 to 10 cents. Others ranged from 5 to 10 cents, with few at top quotations. Gooseberries 8 to 10 cents for extra large and 5 to 6 cents for small to medium. North Carolina large blue huckleberries 9 to 10 cents and small black 10 to 13 cents. Blackberries 10 to 14 cents. Florida muskmelons \$1.25 to \$2.50 a case, and watermelons plenty at \$20 to \$35 per hundred, or \$2.00 to \$3.25 a carload, as to size and variety.

MASSACHUSETTS CROP REPORT.

We have the following crop report from J. W. Stockwell, secretary Massachusetts State Board of Agriculture: The season opened early, and at the beginning of the month was considerably in advance of the normal. The cold, dry weather during the first two decades of the month operated to retard plant growth, and at the time of making returns the season was probably about normal in most sections. Light frosts were frequent during the month, but no great amount of damage resulted. Owing to the large proportion of fair days, farm work is somewhat farther advanced than usual. The fruit bloom appears to have been several days in advance of the normal in all sections.

At the time of making returns pastures and mowings were suffering from the effects of a dry May, feed being reported as already short in pastures in some instances, and the prospect for a good hay crop not flattering. Since that time abundant showers have fallen in most sections, affording at least temporary relief. With sufficient rainfall in the future, pastures should do well, but it is doubtful whether the hay crop entirely recovers from the check it has received. More complaints were received than usual of fall seeding being winter-killed, and, on the whole, it has not wintered as well as usual, probably largely owing to the open winter.

Seldom has a heavier general fruit bloom been reported than this season's. The only exceptions to the rule appear to be pears and Baldwin apples, some complaints of a light bloom of these having been received. The frosts of the month did but little damage to fruit, although there are a few complaints of damage to the peach bloom, and the earliest strawberry blooms were nipped in many sections, making it probable that the crop will be late. Berries of all kinds bloomed well.

Tent caterpillars appear to be more plentiful than for some years, but have as yet done no serious damage, and with a little foresight and work may be easily controlled. Other insects mentioned are currant worms, cut worms, potato bugs, elm-leaf beetles, horn flies, white grubs, plant lice, cankerworms, asparagus beetles and brown-tail and gypsy moth. There were very few reports of damage by cankerworms.

There does not appear to be any particular increase in the practice of spraying, in fact, several correspondents report that it is decreasing rather than increasing. As this is likely to be a good fruit year, those farmers producing a surplus of fruit over that required for home use will do well to spray with both insecticides and fungicides, as the effect will be great on both the quantity and quality of the product.

There seems to be a fair supply of good farm help, although the supply of strictly first-class help is, of course, less than the demand. Judging from our reports, there is more and more good help to be had each year. The scale of wages seems to be rising, judging from the reports, and \$20 per month now seems a fair average with board. Without board \$33 per month would appear a fair average, although there is little help employed in this way. For day work \$1.50 per day is now the sum most often mentioned, while a few years ago it was \$1.25.

Owing to the high prices of grain during the past winter, there will be a considerable increase in the acreage of

corn and a lesser one in that of other grains. A slight increase in the acreage of potatoes is also indicated. Other farm crops will about maintain their customary areas. Something will be done in a small way in the Connecticut valley in growing tobacco under cloth, but this is the only strictly new enterprise noted.

Demand for Horses.

According to a bulletin of the Illinois Experiment Station the demand for horses is excellent today, but they must be bred for particular market purposes. The different market classes are determined by the size, color, style and conformation to generally accepted standards. The first and highest class is the road, carriage and coach horse, which must be of good breeding, from fifteen to sixteen hands high, and a weight of 1100 to 1150 pounds. If well matched such carriage horses are worth a quarter more than when offered singly. The American cob in this class is one of the most profitable, and the animal must be handsome and stylish. Light-gray and mottled carriage horses are the hardest to sell of this whole class. The cab horse is put in the second class by the writer of the bulletin, and the animal must be very useful, chunky and hardy, but this class is not bred by itself, but consists of the cullings from the first class. The bus horse is not a very profitable horse to breed, but if one can combine it with other breeds there is some money in it. The draft horse is one of the best breeds for raising, and the demand is good. But prices vary so much that a good deal depends upon the kind of draft horse the breeder produces. The cheapest grade sells for \$125, and others up to \$300, with some extra heavy fine ones as high as \$350. When heavy draft horses are matched in teams they bring considerable more, and such teams have sold for \$800 a pair. A good breeder with fine stock to begin with can make more money in raising the draft and carriage or road horses than any others. Between these two he will then often have culls which can be disposed of as representatives of the other classes. But in all horse breeding it is necessary that breeding for certain market classes should be held well in view. The markets are becoming more exacting every year, and horses that cannot be classified in one or the other class are drugs in the sales. Prof. S. N. Dory, New York.

Destructive Grape Worms.

Several bulletins have been issued in recent years both by the State Experiment Stations and the Department of Agriculture,

calling particular attention to the grape-root worm which has proved a most formidable foe to the grape vineyards of the great Chautauquan belt in New York. The worm has also made its appearance in other grape-growing sections of the country, and the total damage amounts to many thousands of dollars every year. The worst damage done by the worms is to the roots of the grape vine. The beetles feed on the leaves of the vines, but the grubs eat at the roots of the vines until they gradually lose vitality and die. The appearance of a vine thus attacked is puzzling to the grower, for there is no apparent reason for its slow decay. The question of controlling the past and exterminating it is not an easy one to solve. The young grubs burrow into the soil, and their presence there cannot easily be detected until the vine has been permanently injured. One method of limiting their work is to destroy the beetles when they make their appearance on the leaves. They can be jarred from the vine and destroyed once or twice a week, and by this method far fewer grubs will appear in the ground to injure the roots. The young grubs when attacked move rapidly and disappear in the ground, and it is almost impossible to destroy them. Experiments should be made by spraying the soil under the vines with crude petroleum oil or some insecticide. It is possible that a little precaution like this will keep the grubs away from the roots if it will not kill them. What is needed is a little individual experiment on the part of all grape growers where the grubs appear. It has been found that chickens greedily eat the beetles and grubs, and turning loose flocks of hens in the vineyard in the summer may have a distinct effect in keeping down the pests. Experiments are now being extensively carried on, and further reports will appear later.

New York. Prof. S. N. Dory.

The speed of the automobile bids fair to be its own undoing, unless the care-free owners can learn to resist the temptation to runaway from their own casualties. The general public can forgive almost anything sooner than cowardice, and there is more than a suspicion of this trait in the man who causes an accident, and then hurries away without stopping even to ask the extent of it. Editors of automobile periodicals have for some time been warning their readers against the inevitable consequences of this absent-minded line of conduct.

It's a happy and united England—with the exception of the Emerald Island.

Literature.

"The Spenders," by Harry Leon Wilson with six illustrations by O'Neill Latham, and published by Lothrop Publishing Company, Boston, is a charmingly prepared tale of men and money of today. A story of America, East and West. The people of the mining camps and the gay society of the metropolises are set forth with a vivid realism. There have been stories of the East and stories of the West, but none has so successfully combined both elements as this Gay New York life, even Bohemia, is illustrated, and yet the author seems equally at home and convincing in the western country. The central figure is a young man, Percival Bines, born West, but bred and educated East. His father's sudden death is the first step in bringing out his sterling qualities. His great property has been inherited, and he must preserve it. While visiting one of the silver mines, he meets the girl whose life is entwined with his own. She comes of a decadent New York family. Her beauty, the corner-stone on which rest the hopes of her house for regilding its ancient glory. A wealthy marriage is the only means. Those around her she is a mercenary fortune hunter. In fact, she has become hardened, artificialized and changed by conditions. Percival discovers this, and the revelation holds them apart. He immediately plunges into the gayest life in New York society, and with his good mother and sister he ceeds to spend the family millions. His grandfather, familiarly Uncle Peter, brags of this, and hurries East. To the reader's surprise, he does not interfere, but he plunges into the social whirlpool, and seems to enjoy it. Meanwhile, after being convinced that Percival does not care for her, Avie Milbrey becomes engaged to a wealthy man. Percival's grandfather pushes him into audacious Wall-street speculations, but all the while the reader appreciates that it is with a purpose. Uncle Peter aims to teach the young man a lesson. Everything goes; property of mother, sister, self, but the shrewd grandfather, quietly and unbeknown, plays the other side of the market, and saves from the wreckage a snug pile of millions. Percival now shows the true metal of his race, pulls himself together, and determines to fight his way back to fortune in the West, where his grandfather and father prospered before him. On the eve of his departure he plans to meet Avie Milbrey, and is overwhelmed by the return of his old love. He takes the girl by storm in the most striking chapter of the book and probably the most striking in recent literature. The ending is superb. Through all, the character of Uncle Peter stands out in sterling worth, bright, witty and wise; and the two young people, man and woman, are shown to be after the highest development of American life. The story sparkles with unusual brilliancy from beginning to end.

"The Misdemeanors of Mary," by Eleanor Hoyt, just published by Doubleday, Page & Co., New York, is a charming bit of fiction.

"Tween You an' I," some little problems of life by Max O'Rell, and published by Lothrop Publishing Company, Boston, is one of the best volumes that has come to our notice this season. There is something picturesque and cozy in this little story so cleverly told. It contains some of the choicest, wittiest and most searching criticisms of life in general by this celebrated French writer and lecturer. His work has always a popular interest attaching to it, and there is no one who does not instantly find himself completely won over by the sparkling philosophy and wit of this most distinguished Frenchman. The book is comparable with the best that Jerome K. Jerome has ever written, and as from that has a serious bearing upon Americanisms which cannot fail to be stimulating.

"Judith's Garden," by Mary E. Stone Bassett, with illustrations in four colors, by George Wright, published by Lothrop Publishing Company, Boston, is a story full of life and interest. The text is printed in two colors, throughout, with ornamental designs, bound in light green cloth decorated cover.

An exquisite, delicious, charming book, as fresh as new-mown hay, as fragrant as the odors from the garden of the gods. It is the story of a garden with three characters in the narrative—the woman, the man, and the garden; and the latter is a character that assumes distinct personality. The woman is delicate and refined and witty and interesting. The man is Irish, funny, original, happy, a delicious and perfect foil to the woman. His brogue is stunning, and his wit is infectious and fetching. The garden is quite all right. There is movement in the book. Life is abundant, and it attracts. It is a book that will catch the interest of every lover of flowers—and their names is legion—and will delight and comfort every reader. In makeup the book marks a distinct advance in typography, illustration and binding. The spirit of the narrative is preserved in the delicate drawings and superb page borders.

Mark Twain must have his little joke. Such a celebrated character as Sherlock Holmes is not sacred to the great American humorist. He has been taking undue liberties with Conan Doyle's pet character, and was on the verge of having the great detective burned at the stake by a howling Californian mob—Californian, mind you—when he was rescued by Sheriff Jack Fairbank. All will concede that the result of Twain's excursion into the world of Holmes literature is a colossal joke. Mark Twain working his readers up to a pitch of excitement he unravels mystery in a manner which would make Conan Doyle blush, and cause the imitator Sherlock to wish that he had never been resurrected. The story is certainly humorous and to the muzzle! And it's all about a boy, born with a bloodhound instinct, who is commanded by his mother to track down his gruesome warnings to "move on" until the abused wife has had ample vengeance. Unfortunately the young man makes a mistake and persecutes a relative by the same name, and in his endeavor to undo a great wrong soon as he discovers his error, chases a terror-stricken innocent around the block to apologize. The characters find a semblance at a Californian mining camp, where the author may dispose of his and wind up his yarn. Sherlock Holmes is one of the number. The villain is blown to the persecuted relative recovers from a terror-stricken condition, the young man escapes trouble by taking French leave, and Sherlock Holmes is luckily saved from incineration. A very clever story, which Twain alone could write. [New York: Harper & Bros. \$1.50.]

A peculiar snow observed on Mount in the Alps has been reported by M. A. B. It is called "Caucasian snow," and is very peculiar with grains reaching an eighth of an inch in length. The slight adhesion of these grains gives great liability to avalanches.

Poultry.

Unprofitable Poultry.

The degeneracy to be considered has reference mainly to decrease of egg production, but as maximum egg production and really valuable aspects of fertility depend altogether on perfect health, diseases must be mentioned.

Causes of degeneracy will not be stated necessarily in order of importance, or in order of most frequent occurrence.

Probably defects in feeding cause the majority of defects in product and in health. When the rations for a long period are deficient in protein, and have great excess of other nutrients, the egg production must necessarily be low, for more than half the weight of nutrients in any egg consist of proteins, and the bird requires protein for body maintenance and repair. Nutrients that do not contain nitrogen cannot fulfill the office of protein, though protein can, if necessary, replace other nutrients in providing heat and motive energy.

Overfeeding, coupled with grave defects in balancing nutrients, tends to create chronic indigestion, and by putting great excess of work on some one digestive organ, while other organs have too little work, creates abnormalities in the overworked organs. Whenever great abnormality becomes a fixed condition in any internal organ positive disease is sure to ultimately be present in that organ. This is the prime cause of liver and gall diseases in fowls, which are more prevalent than is commonly understood, but if a parent has any such disease her eggs are likely to be so tainted that they will not hatch, or chicks cannot thrive, or will have great tendency to be thus diseased.

When soft food is much too large a part of all rations, so that gizzard action is largely unnecessary to digestion, the gizzard loses its muscular strength, ultimately becoming ineffective in at least a partial degree, and other organs are forced to do extra work in digestion. Under these circumstances food is not thoroughly digested, consequently feeding is not economical. The gizzard may become diseased, and other overworked organs may become diseased.

When the rations are largely or exclusively of foods that need grinding in the gizzard, and an adequate supply of hard grit is not accessible to the fowls, either as served or obtainable from the ground where fowls run, digestion cannot proceed normally nor be thorough, and all defects previously referred to may result from lack of sufficient proper grit.

When the foods do not contain sufficient amounts of suitable minerals, and the deficit is not amply covered by service of suitable mineral matter in soluble forms, the egg-shells are flimsy, or worse, sufficient mineral matter is not in the contents of eggs, the mineral needs of the adult's body are not fulfilled, and chicks do not have proper bone structure.

The term roup is commonly used to designate so many different diseases that it has ceased to convey any proper meaning. Cold, wheeziness, sore head or canker, tracheitis, tuberculosis, have all, to my knowledge, been called roup. Tendency to contract any of these diseases may be inherited by chicks, but reference herein will be restricted to their causes as affecting fowls having no predisposition to contract them.

When the roosting-place of any fowls is drafty, colds of various types are sure to develop. It is far more healthy for fowls to roost all winter in a house with windows and door wide open always than in a closed house that is drafty. Even where a high egg product in winter is expected, we think it is better to keep the fowls in a tight house that may sometimes have an atmosphere at or a little below zero than in one that is overwarm. Fowls ought not to be kept too warm at night, when in daytime they must be exposed. The essential condition for high product in winter, so far as conditions of roosting go, is evidently that the air of the roosting room should be diffused quietly during the night without air currents.

Dampness of house, from leaking in of rain, moist emanations from floor, or any other cause, is very objectionable. Under such conditions cleanliness can never be thorough, and the combination of dirt and damp results in sore head or canker, which will develop into membranous diphtheria, if the affected birds live long enough. At all stages these diseases are exceedingly infectious, or else contagious, probably the latter. Ground where the fowls run that, from character of season or character of soil, remains moist on surface for a long time, may cause the same diseases.

Close houses, lacking adequate ventilation, full of the odor of decomposing excrement, may cause tuberculosis. Tuberculosis is far more prevalent among fowls than is generally supposed. It is not desirable to provide ventilators in poultry houses, at least of ordinary kinds, as such act most of the time as draught producers. The procedure is to keep windows and doors fully open at all times in winter, open all day in winter, with free entrance to sunlight every day of the year.

Insufficient exercise is the cause of many troubles. Fowls become too fat; digestion is impaired from inaction, consequently food is wasted. The average fowl of large breeds will move no more than is necessary to obtain plenty of food for body maintenance, especially if food be plentiful and not too carbonaceous. Fat fowls lay few eggs, and of those few most are small. At all stages these diseases are exceedingly infectious, or else contagious, probably the latter. Ground where the fowls run that, from character of season or character of soil, remains moist on surface for a long time, may cause the same diseases.

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pair. Green ducks are plenty and very good 15 to 18 cents. Choice pigeons \$1.50 a dozen, common to good 75 cents to \$1.25, and choice squabs \$2 to \$2.50. Western leaved fowl in fair demand at 13 cents for choice and 11 to 12 cents for fair to good, old roosters 9 to 10 cents, and broilers of 13 to 20 pounds each sell slowly at 25 to 30 cents a pound. Good turkeys scarce and higher at 15 to 16 cents. Western frozen for choice, 10 to 11 for common to good. Chickens 14 to 15 cents for choice and 11 to 12 cents for common to good. Broilers 16 to 17 cents for choice and 14 to 15 cents for common to good. Best turkeys 20 cents and some a little lower. Live fowl are in moderate supply and a steady though quiet demand at 12 1/2 cents, roosters 7 to 8 cents and broilers lower at 20 to 23 cents for such as weigh 11 to 13 pounds each. Nothing doing in game, though a little remains in storage yet.

Borticultural.

Fruit Culture.

Trees have naturally two methods of reproducing themselves—by buds and by the seeds of the fruit. Every bud on a tree is capable of reproducing that tree. Every bud of a tree is an individual; indeed, it is not the twig, or branch, or tree, but the bud that is the unit of plant development.

Budding and grafting are only examples of vegetable reproduction by bud development. When a tree is growing rapidly and producing a good deal of wood and very little fruit, it is simply trying to reproduce itself by bud reproduction. On the other hand if a tree is fruiting heavily it is trying to reproduce itself by seed. The wood growth and fruit growth of a tree stand in a sort of counterpoise to each other.

If a tree is growing vigorously, it is not producing much fruit, and if much fruit, not much wood. Here is an example from a plum tree: This little twig (about two inches long) has taken ten years to grow, because the tree was busy producing fruit. This shoot (about two feet long), producing, as you see, a great many buds, grew in one year and did not raise any fruit.

If we check the vegetative growth of a tree, we cause it to form fruit, on the other hand, if we take the fruit off a tree before it is developed we stimulate wood growth. Vigorous pruning in summer, when the growth is in full swing, will stimulate the production of fruit, but if the pruning is too vigorous, the trees may be injured or even killed.

I have seen pruning done in summer to stimulate fruit production have just the opposite effect, because it was not done intelligently. The pruner would thin the smaller limbs or go up the large limbs and take out every other branch. In this way many of the fruit-bearing branches were removed and wood growth still further stimulated.

The correct method would have been to have headed back the most vigorously growing branches and not to have touched the smaller limbs on which the fruit would have been formed. As I said before, the reducing of the foliage of a tree limits its nutrition and more or less strikes at the vitality of the tree.

Heavy pruning I would recommend only as a last resort. A safer method would be to stop cultivation, or to seed down with a cover crop, or the plow might be run a little deeper so as to cut off the surface feeding roots and let the surface feeding roots die. Pruning for vegetative, or wood growth, is that which has been outlined for the growing tree. Cut out dead, broken and deformed limbs, and those which cross and rub one another.

Care should be taken to keep the tree free from suckers, so that there is a free circulation of air through the tree, and the sunlight let in sufficiently to give the fruit a good color.—Canadian Grower, before Fruit Growers Association.

Vegetables in Boston Market.

There is a better supply of vegetables in the market now, and prices are easier, with a fair demand. Old beets are \$1.75 to \$2 a bushel, and new at \$4 a hundred bunches. Carrots \$1 to \$1.15 a box for old, and 50 to 75 cents a dozen bunches for new. Parsnips growing scarce at 75 cents a bushel and yellow \$1.50 to \$2 a bushel. Onions are easier. Egyptian turnips 75 cents to \$1 a box, and yellow \$1.50 to \$2 a bushel. A new lot from New Orleans at \$1.50 a bag, and native bunches \$1.25 to \$1.50 a hundred. Leek and chives 75 cents a dozen bunches. Radishes 50 to 75 cents a box. Celery 85 cents to \$1.25 per bunch of about a dozen roots. Hot-house cucumbers \$3.50 to \$4 a box for No. 1, \$2.50 to \$3 for good No. 2, Southern \$1.75 to \$2 a basket for Savannah and Charleston, \$1 to \$1.50 for Florida. Peppers \$3 to \$3.50 a carrier. Hot-house tomatoes in fair supply at 15 to 17 cents a pound and Southern \$2.50 to \$3 a carrier for choice Florida, common to good at \$1.50 to \$2. Some four-basket car-

SCOTCH-BRED SHORTHORNS. MISSIE 158TH AND CALF.

Owned by E. S. Kelley, Esq.

riers from Mississippi at \$1.25. Florida squash \$1.75 to \$2 a barrel crate for marrow and \$1.50 to \$2 a basket for summer white. Rhubarb at 2 cents a pound and mushrooms 75 to 90 cents. Mint and water cress 35 cents a dozen.

Cabbages in only moderate supply at \$2 to \$2.25 per barrel crates. Cauliflowers \$1 a box, and spinach 15 to 25 cents. Lettuce 50 to 75 cents a box of three dozen, and some extra at 35 to 40 cents a dozen. Native asparagus \$3.50 to \$5 a box, with some of the giant asparagus \$6 to \$7. Beet greens from 15 to 20 cents a box, and parsley 50 to 75 cents. Romaine 75 cents to \$1 a dozen. String beans in moderate supply and firm at \$1.50 to \$1.75 a basket, with some choice Norfolk at \$2 to \$2.25. Green peas at \$1.50 to \$1.75 a basket for Southern, and some natives selling at \$2 to \$2.50 a bushel.

Old potatoes are in liberal supply, and only choice lots sell well. Arrostook Green Mountains \$3 to 50 cents, Hebrons \$5 to 75 cents and Dakota Red 60 cents. Scotch at \$1.25 to \$1.50 a sack. New potatoes more plenty, but many are too small and green to bring full quotations. Southern Rose and Hebrons \$3.50 to \$4 a barrel for extra, \$3 to \$3.25 for fair to good. White Bliss \$2.50 to \$3.25. Red Bliss \$2.50 to \$3.25. Bermuda \$3.50 to \$4. North Carolina sweet potatoes in small supply, with limited demand, at \$3 to \$3.50 a barrel crate.

DOMESTIC AND FOREIGN FRUIT.

Apples are in light supply, only 200 barrels were received last week. Western Ben Davis are \$4 to \$4.50 a barrel. Russets good to choice \$4 to \$5. No. 2, \$2.50 to \$3. Strawberries in only moderate supply. Some fancy Jersey Gandies sold at 12 to 15 cents a box, others at 11 cents. Baltimore 11 to 12 cents and Delaware 10 cents. Maryland varied from 7 to 13 cents, and a few crates from Dighton sold at 11 cents. North Carolina blueberries varied in quality from 10 to 20 cents a quart, blackberries from 10 to 15 cents and green gooseberries 7 to 10 cents. Florida peaches sell slowly at \$2 to \$3 a carrier, good to choice. Pineapples in full supply and fair demand at \$3 to \$3.50 a box for Florida smooth, Cuban and Key West Red Spanish at \$2.25 to \$2.75 a case and Bahama 5 to 8 cents each. Florida muskmelons, Rocky Ford at \$2 to \$2.75 a case, and watermelons \$3 to \$4 per hundred. The first car from Georgia arrived Monday and they were large and good, selling at \$4 to \$4.50.

California oranges in light supply and higher. Navel 170, 200 and 216 counts \$4.50 to \$4.75 a box, 126 and 150 counts \$4.25, 96 and 112 counts \$3.75 to \$4. Seedlings and Mediterranean sweets \$3 to \$3.25. Palermo and Sorrento, half boxes \$2 to \$2.25 for 100 counts, \$2 for 180 counts, and \$4 to \$4.50 for full boxes. Some Rodi at \$5 a case. Messina and Palermo melons, 300 counts fancy at \$4 to \$4.25 a box, choice \$3.25 to \$3.75, fair to good \$3 to \$3.25. Maori scarce at \$5 a case. Dates \$4 to \$4.50 per 100-pound box. Bananas in full supply. No. 1 yellow \$1.75 to \$2.25, eight hands \$1.40 to \$1.75, No. 2 \$1 to \$1.25, and red \$3.50 to \$4 a stem.

Government Crop Report.

The Government's June crop report gives the condition of winter wheat as 76.1. This is the biggest kind of a surprise, as it was predicted there would be an increase of at least four points, and possibly six. The condition April 1 was 78.7, and on May 1 76.4. A year ago it was 87.8. June's figures of spring wheat are about as expected.

The preliminary reports of the spring wheat acreage indicate a reduction of about 2,511,000 acres, or 12.8 per cent. Of the 19 States reporting spring wheat, 13 report a reduced acreage. The average condition of spring wheat on June 1 was 95.4 as compared with 92 at the corresponding date last year, and a ten-year average of 92.6. The present reported average condition has been exceeded only three times in the last fifteen years.

Of the States having 1,000,000 acres or upward in spring wheat, South Dakota reports a condition of 100, North Dakota 95 and Minnesota and Iowa 95. In Washington and Oregon, which together have over 1,000,000 acres in spring wheat, the condition averages are 97 and 93, respectively.

The total reported acreage in oats is about four-tenths of one per cent. in excess of the acreage harvested last year. The average condition of oats is 90.6, as compared with 83.3 June 1, 1901, and a ten-year average of ninety.

The acreage reported as under barley exceeds the acreage harvested last year by 8.5 per cent. The average condition of barley is 93.6, as against 91 on June 1, 1901, and a ten-year average of 89.6.

The acreage under rye shows a reduction of five-tenths of one per cent. from that harvested last year. The average condition of rye is 88.1, as compared with 89.9 on June 1, 1901, and a ten-year average of 83.3.

The average condition of apples is on the whole unfavorable. Of the fourteen large producing states, but two report a condition above the 10-year average as follows: North Carolina 68, a gain of one point, and Michi-

gan 87, a gain of six points. In Maine, the condition is 93, corresponding with the 10-year average in that State. New York reports a condition five points below the ten-year average; Illinois and Iowa 9 points, Ohio 12 points, Pennsylvania and Kansas 16, Kentucky, Virginia and Tennessee 17, Missouri 18, and Indiana 19 points, and in the remaining States it is probable that considerably less than an average crop will be produced.

The present prospects of the peach crop are quite favorable, notwithstanding the fact that several important peach-growing States report conditions considerably below their ten-year averages.

BOSTON FISH MARKET.

The fish market is about the same condition as last week, or possibly a little easier, a fair supply and good demand. Market cod is selling at 3 cents, large 4 1/2 cents and steak at 6 to 6 1/2 cents. Haddock 3 1/2 cents, pollock 2 cents and hake 1 1/2 cents. Cusk and flounders 2 cents. Striped bass 16 cents, black 8 cents and sea bass 7 cents. Mackerel more abundant, large selling at 14 cents, medium 12 cents and small 8 cents. Herring at \$1.50 per hundred. A good supply of Southern fish, pompano at 12 cents, snappers and sheepshead 8 cents and Spanish mackerel 16 cents. Bluefish 7 cents and whitefish 12 cents. Lake trout 7 cents and sea trout 6 cents. Shad still in good supply, buck shad at 20 cents each, rose shad 40 cents and shad roe 20 cents a pair. Halibut 11 to 13 cents for white, 9 cents for gray and 10 cents for chicken. Yellow perch 6 cents a pound and white 8 cents, with pickled 15 cents. Salmon is easier at 20 cents for Eastern and 12 cents for Western. Eels are steady at 10 cents, fresh tongues the same, and cheeks 8 cents. Frog legs lower at \$1 a dozen, soft-shelled crabs the same, and shrimp \$1 a gallon. Clams in good demand at 30 cents a gallon, or \$3 a barrel in the shell. Lobsters higher at 19 cents a pound alive or 23 cents boiled. There is but small demand for oysters now, but prices are steady at \$1 to \$1.15 a gallon for ordinary Norfolk, \$1.25 for selected Norfolk and fresh-opened Stamford, and \$1.25 to \$1.40 for Providence River.

THE HAY TRADE.

There is a light supply of prime hay in Boston, and fancy timothy sells at \$18 to \$18.50, although most sales of good hay are at \$17 to \$18. No. 2 has some demand at \$14.50 to \$15.50. No. 3, fine choice and clover mixed sold at \$12 to \$13, clover at \$12 to \$12.50, with some damaged and poor lots offered at \$10 to \$12. Swale but little called for at \$9 to \$10. Rye straw is steady with choice long at \$16.50 to \$17.50, tangled rye at \$11 to \$12 and oat at \$8.50 to \$10.50.

In New York the market is quiet, but with light receipts during the first of the week some grades advance 5 cents a ton. Prime timothy is strong at \$18.50 to \$19, No. 1 \$17.50 to \$18, No. 2 \$15 to \$16, No. 3 \$13 to \$14. Large and small bales held alike.

Clover and clover mixed are not in demand here, but some good lots are taken for export at \$11 to \$12. There is a full supply of rye straw, but demand is used and prices are good. No. 1 long rye \$15 to \$16.50, short rye \$12 to \$13. Receipts of Tuesday reported at 1020 tons of hay and 50 tons of straw.

—The total shipments of boots and shoes from Boston this week have been 99,392 cases, against 73,135 cases last week, corresponding period last year 94,873. The total shipments thus far in 1902 have been 1,857,423 cases, against 2,044,164 cases in 1901.

—The world's exports of grain last week were reported as 3,615,254 bushels of corn from four countries, 9,184,655 bushels of wheat from five countries, 2,182,425 bushels of corn and 4,900,655 bushels of wheat from the United States.

—The first carload of watermelons from Georgia this year arrived June 9.

—Our regular correspondent, H. M. Porter, writes as follows: "The general outlook for crops in Worcester County is good. Recent rains have been 'just in the nick of time' to keep the grass in good order. Prospects good for fruit in general, with a little shortage on Baldwin apples. Peaches setting nicely, and the country now has many orchards of 100 to 1000 trees, and even larger numbers."

—Heavy rains have fallen throughout the State of Victoria, is announced from Melbourne that rains have relieved the drought in Australia. Losses on stock in Australia since 1899 are estimated at \$75,000,000.

—Beef is scarcely sustained at the advance, and 12 cents is the "very top" on the best sides; Extra sides 14 to 15 cents, heavy 10 to 11 cents, good 9 to 10 cents, light grass and cows 9 to 10 cents, extra hinds 13 to 14 cents, good 12 to 13 cents, light 10 to 11 cents, extra fores 9 to 10 cents, heavy 9 to 10 cents, good 8 to 9 cents, light 7 to 8 cents, heavy 9 to 10 cents, rattle 7 to 8 cents, chucks 9 to 10 cents, short ribs 10 to 14 cents, rounds 9 to 10 cents, rumps 10 to 14 cents, rumps and loins 11 to 15 cents, loins 14 to 15 cents.

—The combined American and European stocks of wheat June 1 of 12 millions compare with 126 millions May 1, 1901. The combined stocks of March 1, 1901, 1,168 millions Feb. 1 and 1,165 millions Jan. 1, showing decrease past month 14 millions, for two months 41 millions and since Jan. 1, 53 millions. Compared with a year ago,

the total in America and Europe shows 16 millions decrease; with June 1, 1900, 20 millions decrease; with 1899, 4 millions decrease; with 1898, 13 millions increase; with 1897, 18 millions increase and with 1896 21 millions decrease.

—The pork market West is very firm, indeed, on both hogs and the products, with hogs the highest since 1893. Short cuts and heavy backs \$22.50, long cut \$22.75, medium \$21.50, lean ends \$23.00, bean pork \$18.50 to \$19, fresh ribs 13 cents, corned and fresh shoulders 10 cents, smoked shoulders 11 cents, lard 11 cents, in pails 11 to 12 cents, hams 12 cents, skinned hams 14 cents, sausage 11 cents, Frankfurt sausages 11 cents, boiled hams 19 to 19 1/2 cents, bacon 14 to 15 cents, bologna 10 cents, pressed ham 14 cents, raw leaf lard 12 cents, rendered leaf lard 12 cents, in pails 13 to 13 1/2 cents, pork tongues \$23.00, loose salt pork 11 cents, brisquets 12 cents, sausage meat 10 cents, country dressed hogs 8 cents.

—Trafalgar makes the exports from Atlantic and Gulf ports to include 240,500 barrels of flour, 2,556,000 bushels of wheat, 50,000 bushels of corn, 230 barrels of pork, 9,048,000 pounds of lard and 26,269 boxes of meats.

—Eggs are in smaller supply and prices are good, stock are higher, but many have been affected by the heat. Nearby and Cape fancy are 20 to 21 cents, choice Eastern and Northern 17 to 19 cents, Western 17 to 17 1/2 cents. Stock in cold storage 162,183 cases, against 194,226 cases a year ago, a difference of 32,043 cases.

—The visible supply of grain in the United States and Canada on June 7 was 26,691,000 bushels of wheat, 4,261,000 bushels of corn, 2,483,000 bushels of oats, 669,000 bushels of rye and 402,000 bushels of barley. Compared with one week previous this shows a decrease of 2,213,000 bushels of wheat, 572,000 bushels of corn, 53,000 bushels of rye and 187,000 bushels of barley, and an increase of 34,000 bushels of corn. One year ago the supply was 25,200,000 bushels of wheat, 16,049,000 bushels of corn, 10,288,000 bushels of oats, 626,000 bushels of rye, and 685,000 bushels of barley.

—The exports of live stock and dressed beef last week included: 2157 cattle, 800 sheep, 3403 quarters of beef from Boston; 2203 cattle, 1200 sheep, 15,990 quarters of beef from New York; 981 cattle, 350 quarters of beef from Philadelphia; 2022 cattle, 3620 sheep from Montreal; a total of 7618 cattle, 3620 sheep, 19,743 quarters of beef from all ports. This, 4354 cattle, 2406 sheep, 12,843 quarters of beef went to Liverpool; 1947 cattle, 449 quarters of beef to London; 302 cattle, 413 sheep to Glasgow; 300 cattle to Bristol; 422 cattle to Manchester; 100 cattle to Hull; 220 cattle to Newcastle; 1300 quarters of beef to Southampton; 17 cattle, 180 sheep, 120 quarters of beef to Bermuda and West Indies.

—Lambs are barely sustained, and muttons are positively easier. Fall lambs 13 to 14 cents, fancy and Brighton 14 to 15 cents, spring lambs 12 to 15 cents, yearlings 8 to 9 cents, muttons 8 to 9 cents, veals 6 to 10 cents, fancy and Brightons 9 to 10 cents.

State and County Fairs.

STATE AND GENERAL EXHIBITIONS.

Chicago Live Stock	Sept. 1-10
Illinois State Fair	Sept. 1-10
Indiana, Indianapolis	Sept. 1-10
Iowa, Des Moines	Aug. 25-30
Massachusetts Horticultural	Sept. 30-Oct. 1
Michigan, Pontiac	Sept. 1-10
Minnesota, Hamlin	Sept. 1-10
Nebraska, Lincoln	Sept. 1-10
New Hampshire, Concord	Aug. 26-29
New Jersey Interstate, Trenton	Sept. 1-10
New York, Syracuse	Oct. 1-10
North Carolina, Raleigh	Sept. 1-10
Nova Scotia, Halifax	Sept. 1-10
Ohio, Columbus	Aug. 25-30
Oregon, Portland	Sept. 1-10
Pennsylvania, Bethlehem	Sept. 1-10
Pennsylvania Horticultural, Philadelphia	Nov. 1-10
Philadelphia Live Stock	Oct. 1-10
South Carolina, Columbia	Oct. 1-10
South Carolina Interstate, Charleston	Dec. 1-10
South Dakota, Yankton	Sept. 1-10
Texas, Dallas	Sept. 1-10
Texas International, San Antonio	Oct. 1-10
Toronto Industrial	Aug. 25-30
Vermont, Rutland	Sept. 1-10
Vermont, Concord	Aug. 25-30
Wisconsin, Milwaukee	Sept. 1-10

MASSACHUSETTS.

Amsbury and Salisbury, Amsbury	Sept. 23-25
Barnstable, Barnstable	Aug. 26-28
Berkshire, Pittsfield	Sept. 9-11
Blackstone Valley, Uxbridge	Sept. 9-10
Bristol, Taunton	Sept. 22-25
Deerfield Valley, North Andover	Sept. 11-12
Essex, Peabody	Sept. 16-18
Franklin, Greenfield	Sept. 17-18
Hamden East, Palmer	Sept. 26-27
Hampshire, Amherst	Sept. 16-17
Hampshire and Franklin, Northampton	Oct. 1-2
Highland, Middlefield	Sept. 3-4
Hillsdale, Cummington	Sept. 23-24
Hingham, Hingham	Sept. 23-24
Housatonic, North Adams	Sept. 1-3
Housatonic, Great Barrington	Sept. 24-25
Manufacturers' Ag'l, North Attleboro	Oct. 5-9
Marshall, Marshall	Aug. 27-29
Marshall's Vineyard, West Tisbury	Sept. 16-17
Middlesex North, Lowell	Sept. 11-13
Middlesex South, Framingham	Sept. 16-17
Nantucket, Nantucket	Aug. 29-31
Oxford, Oxford	Sept. 4-5
Plymouth, Bridgewater	Sept. 10-12
Spencer, Spencer	Sept. 18-19
Union, Randolph	Sept. 10-11
Weymouth, South Weymouth	Sept. 25-27
Worcester, Worcester	Sept. 1-4
Worcester East, Clinton	Sept. 1-2
Worcester Western, Athol	Sept. 1-2
Worcester South, Sturbridge	Sept. 1-2
Worcester West, Barre	Sept. 25-26

MAINE.

Maine State Agricultural, Lewiston	Sept. 1-5
Eastern Maine Fair Association, Bangor	Aug. 16-20
Maine State Pomological	Sept. 1-5
Androscoggin County, Livermore Falls	Aug. 26-28
Durham Agricultural, Durham	Sept. 1-5
Aroostook County, Houlton	Sept. 9-11
North Aroostook, Presque Isle	Sept. 1-5
Southern Aroostook, Sherman Mills	Sept. 1-5
Madawaska, Madawaska	Oct. 18
Cumbeek County, Gorham	Sept. 16-18
Northern Cumberland, Harrison	Oct. 7-8
Cumberland Farmers' Club, W. Cumberland	Sept. 23-24
Gray Park Association, Gray Corner	Sept. 30-Oct. 2
Bridgton Farmers' Club, Bridgton	Sept. 23-24

New Gloucester and Danville, Upper Gloucester, Sept. 24, 25
Lakes View Park, East Scitago, Franklin County, Farmington, Sept. 16-18
North Franklin, Phillips, Sept. 9-11
Hancock County Agricultural, Bluehill, Sept. 18-20
Hancock County Fair Association, Ellsworth, Northern Hancock, Amherst, Sept. 24, 25
Eden Agricultural, Eden, Sept. 22-23
Kennebec County, Readfield, Sept. 22-23
South

The Markets.

BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVE STOCK AT WATERTOWN AND BRIGHTON.

For the week ending June 18, 1902.

Shotes.

Cattle Sheep Suckers Fat Hogs Veals

This week: 2574 2031 240 30,919 312

Last week: 2428 2083 190 30,478 312

Prices on Northern Cattle.

Per hundred pounds on total weight of

quality, \$5.00; second quality, \$4.50; first

quality, \$4.00; second quality, \$3.50; third

quality, \$3.00; fourth quality, \$2.50; fifth

quality, \$2.00; sixth quality, \$1.50; seventh

quality, \$1.00; eighth quality, \$0.50; ninth

quality, \$0.25; tenth quality, \$0.10.

Western steers, \$4.00; calves, \$3.00.

Cows and young calves—Fair quality

\$3.00; extra, \$4.00; good, \$4.50; fancy

\$5.00; very good, \$5.50; top quality, \$6.00.

Storks—Thin young cattle for farmers: Year-

lings, \$10.00; two-year-olds, \$14.00; three-

year-olds, \$18.00.

Sheep—Per pound, live weight, \$2.00; extra,

\$2.50; sheep and lambs per head, in lots, \$4.00

to \$5.00.

Swine—Per pound, live weight, \$2.00; extra,

\$2.50; sheep and lambs per head, in lots, \$4.00

to \$5.00.

Veals—Per pound, live weight, \$2.00; extra,

\$2.50; sheep and lambs per head, in lots, \$4.00

to \$5.00.

Calves—Per pound, live weight, \$2.00; extra,

\$2.50; sheep and lambs per head, in lots, \$4.00

to \$5.00.

Calves—Per pound, live weight, \$2.00; extra,

\$2.50; sheep and lambs per head, in lots, \$4.00

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\$2.50; sheep and lambs per head, in lots, \$4.00

to \$5.00.

Calves—Per pound, live weight, \$2.00; extra,

\$2.50; sheep and lambs per head, in lots, \$4.00

to \$5.00.

Winter, clear and straight, \$3.00; 4.25.

Corn Meal—The market is higher at \$3.00

per bag, and \$2.15 per bushel; bran, \$1.00

per bushel.

Grain Flour—Trade continues quiet, with

the market quoted at \$2.85 a bushel.

Best Flour—Steady, \$1.00 a bushel, for rolled,

and \$0.45 for cut and ground.

Eye Flour—The market is quoted at \$3.00

per bushel.

Corn—Demand is quiet, with prices higher.

No. 2, yellow, \$0.25; No. 3, \$0.20.

No. 4, \$0.15; No. 5, \$0.10.

No. 6, \$0.05; No. 7, \$0.00.

No. 8, \$0.00; No. 9, \$0.00.

No. 10, \$0.00; No. 11, \$0.00.

No. 12, \$0.00; No. 13, \$0.00.

No. 14, \$0.00; No. 15, \$0.00.

No. 16, \$0.00; No. 17, \$0.00.

No. 18, \$0.00; No. 19, \$0.00.

No. 20, \$0.00; No. 21, \$0.00.

No. 22, \$0.00; No. 23, \$0.00.

No. 24, \$0.00; No. 25, \$0.00.

No. 26, \$0.00; No. 27, \$0.00.

No. 28, \$0.00; No. 29, \$0.00.

No. 30, \$0.00; No. 31, \$0.00.

No. 32, \$0.00; No. 33, \$0.00.

No. 34, \$0.00; No. 35, \$0.00.

No. 36, \$0.00; No. 37, \$0.00.

No. 38, \$0.00; No. 39, \$0.00.

No. 40, \$0.00; No. 41, \$0.00.

No. 42, \$0.00; No. 43, \$0.00.

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No. 80, \$0.00; No. 81, \$0.00.

No. 82, \$0.00; No. 83, \$0.00.

No. 84, \$0.00; No. 85, \$0.00.

No. 86, \$0.00; No. 87, \$0.00.

No. 88, \$0.00; No. 89, \$0.00.

No. 90, \$0.00; No. 91, \$0.00.

No. 92, \$0.00; No. 93, \$0.00.

No. 94, \$0.00; No. 95, \$0.00.

No. 96, \$0.00; No. 97, \$0.00.

No. 98, \$0.00; No. 99, \$0.00.

No. 100, \$0.00; No. 101, \$0.00.

No. 102, \$0.00; No. 103, \$0.00.

No. 104, \$0.00; No. 105, \$0.00.

No. 106, \$0.00; No. 107, \$0.00.

No. 108, \$0.00; No. 109, \$0.00.

No. 110, \$0.00; No. 111, \$0.00.

No. 112, \$0.00; No. 113, \$0.00.

No. 114, \$0.00; No. 115, \$0.00.

No. 116, \$0.00; No. 117, \$0.00.

No. 118, \$0.00; No. 119, \$0.00.

No. 120, \$0.00; No. 121, \$0.00.

No. 122, \$0.00; No. 123, \$0.00.

No. 124, \$0.00; No. 125, \$0.00.

No. 126, \$0.00; No. 127, \$0.00.

No. 128, \$0.00; No. 129, \$0.00.

No. 130, \$0.00; No. 131, \$0.00.

No. 132, \$0.00; No. 133, \$0.00.

No. 134, \$0.00; No. 135, \$0.00.

No. 136, \$0.00; No. 137, \$0.00.

No. 138, \$0.00; No. 139, \$0.00.

No. 140, \$0.00; No. 141, \$0.00.

No. 142, \$0.00; No. 143, \$0.00.

No. 144, \$0.00; No. 145, \$0.00.

No. 146, \$0.00; No. 147, \$0.00.

No. 148, \$0.00; No. 149, \$0.00.

No. 150, \$0.00; No. 151, \$0.00.

No. 152, \$0.00; No. 153, \$0.00.

No. 154, \$0.00; No. 155, \$0.00.

No. 156, \$0.00; No. 157, \$0.00.

No. 158, \$0.00; No. 159, \$0.00.

No. 160, \$0.00; No. 161, \$0.00.

very much benefited by it. Although we have

not tested it, our opinion leads us to believe

that the farmers are right, and those who rely

only on scientific principles may be wrong. We

do not, however, wish to see the power of the

soil and the action of frost, rain and summer

heat upon what are sometimes called insoluble

fertilizers. We know little of the power that these

elements may exert, and when to the natural

elements of the soil may be added the effect of

decomposing vegetable matter, either as stable

manure or as green manure plowed under, we

can only say that we think they have much

more effect in making soluble not only

phosphates but other mineral elements in the

soil. Those who have used the finely ground

rock or Thomas slag upon fields which had

received a liberal dressing of stable manure, or

had been treated with a green crop plowed under, are

so unanimously in its favor that we cannot

doubt that the so-called insoluble phosphates do

become soluble in the soil under certain

conditions, depending upon the soil or the treatment it

has received.

STEARING APPLE TREES TOO HIGH.

Can farmers start their apple trees higher

than formerly, so as to drive through their

orchards in spraying them. If you start the head

of a tree at a certain height it will always be just

at that height. For instance, if you start a main

limb at five feet in a little tree, and that tree

grows twenty years from now, that limb will be

just five feet from the ground. After the head

is started at any point, the trunk will not

lengthen, but has growth only in thickness. All

the growth in length in a tree takes place

only at the bud, or growing point. If we

start a tree too low it will always be too low.

Practical growers think there is not much danger

in starting a tree too high, though most people

head their trees too late. Much, however, de-

pends on the variety of the tree. Upright-grow-

ing trees, such as the Spy, are started lower

than the Rhode Island Greening, which has

a crooked, drooping growth. Trees should be

started with not too many main limbs, for

afterwards when the tree becomes mature it has

become so thick that it is necessary to take out

limbs. In cutting out large limbs we must

large wounds, which are a menace to the vigor

and longevity of the tree. In all pruning

the fact should be kept in mind that the leaves

are the life of the tree, and that the trunk is

only a support for the leaves. If the trunk is

removed, the cells must undergo a correspond-

ing process of starvation until new leaves are

formed. The ideal pruning consists in removing

no branches, but buds; not in checking growth,

but in directing it. If a tree has a limb which

is too low, it should be cut out, and a new limb

should be started at a higher point. If a tree

is too high, it should be cut out, and a new

limb should be started at a lower point. If a

tree is too thick, it should be cut out, and a

new limb should be started at a thinner point.

If a tree is too weak, it should be cut out, and

a new limb should be started at a stronger

point. If a

Our Homes.

The Workbox.

A CROCHETED DOLLY.
Use No. 30 lace thread and a No. 2 steel hook.

Chain 8, join in a ring.
1st row—Work 12 stitches of single crochet in ring.

2d row—Chain 21, 1 single in third stitch of chain; 1 single in fourth stitch of chain; work rest of chain with 23 single. Fasten with 1 stitch of chain as in first stitch of single in ring. Turn.

3d row—Put 1 single in each stitch of single crochet. Turn.

4th row—Chain 1, 5 single, chain 5, 5 single; continue this all down row, which will give you 5 places of 5 stitches each, and four loops of 5 chain stitches; fasten with 1 single in second single of ring.

5th row—Chain 17, join in second loop from centre, with 1 single.

6th row—Twenty-five on single chain, fasten with one single in third stitch of single in ring.

7th row—Like third row.

8th row—Like fourth row.

Continue until you have six arms in the centre. Break thread and fasten.

9th row—Make a loop in thread and fasten with one single in first loop of arm; chain 8, fasten with 1 double in next loop, chain 13, fasten with first of single in next loop. Continue around mat.

10th row—One single in each stitch of chain.

11th row—Cover tenth row with single.

12th row—Like eleventh row.

This row must be divisible by 16, and you will have no trouble in setting up your border.

13th row—Chain 3 (for first stitch of double), 2 double in first stitch of single, chain 6, miss three stitches of single; 9 single, putting 1 single in each single chain; 6 miss three single, 6 double in fourth stitch of single chain; 6 miss 3 single and make 9 single. Continue all round mat and you will have 9 scallops.

14th row—Chain 3 (for first stitch of double), 1 double in first stitch of shell; chain 2, 2 double in last stitch of shell; chain 6, 1 single in second stitch of single, put 7 single in this place of 9 single, by putting 1 single in each single, missing the first and last stitches of single; chain 6, continue as before.

15th row—Chain 3 (for first single), 1 double in first stitch of double; chain 2, fasten in top of loop with 1 double, chain 2, fasten in same loop with 1 stitch of double; chain 2, 2 double in last stitch of double; chain 6, 5 single in place of 7 stitches of single, missing the first and last single as you did in fourteenth row.

16th and 17th rows—Like fifteenth row, except you have 3 single in 16th row and 1 single in seventeenth row.

18th row—Chain 3 (for first double), 1 double in first double, chain 3, fasten in loop of chain 2, with 1 double continue across the scallop, be sure to widen in middle of scallop as you have done in preceding rows. Do not make chain stitches between scallops.

19th row—Chain 4, fasten in chain 3 with 1 single. Continue this until you get to middle of scallop; then make 4 chain stitches and fasten in middle loop, with 1 single, thus you have the middle stitch in scallop. When you have finished you will have 11 stitches to each scallop.

EVA M. NILES.

Training the Baby.

"It should not be necessary nowadays for parents to sit up all night with the baby, because it will not sleep, and will not let any one else sleep," said a doctor connected with one of the big maternity hospitals here.

"Babies can be trained almost from their birth, and whether they are good babies or bad babies depends entirely on whether they are properly trained."

"Of course, I do not include sick babies in this. The worst-acting babies I have ever known were children who were perfectly sound, but who had never been trained."

"I can show you a ward in our hospital where fifty babies on the average sleep every night, and you can go in there almost any time at night and you won't hear a sound. Some people wouldn't believe that, but it is an actual fact. Every one of those babies has been trained, and they are as well behaved as grown folks."

"The trouble with young mothers is that whenever the baby cries they think it is suffering. They pick it up, and pet it, and walk with it, and from that time on they are slaves to that baby."

"Babies are very wise about such things. They learn nearly soon whether they can work their parents or not. But it is just as easy to teach them that they cannot as to teach them that they can."

"If necessary a new-born baby should be allowed to cry every night for a week, as long as it is well. Generally by the end of the second or third night it will quit and go to sleep."

"Above all, mothers should not pat or rock a baby to sleep. If they do they must pat or rock that child to sleep every time it wakes up, and eventually that sort of thing will wreck a woman's health."

"I have trained hundreds of babies and some of the nurses in our hospital have trained a thousand, and I have yet to hear of a case where the training was not accomplished in a week, at the outside. Generally it is accomplished in two or three nights."

"Once trained properly, a child is put in its crib and it rolls over and goes to sleep. It wakes up at feeding time, but as soon as it has been fed, it goes to sleep again."

"To young mothers who think their babies are suffering every time they cry, I have just one thing to say: A baby's cry is the easiest thing in the world to interpret."

"One can tell by the cry whether a child is in pain, whether it is uncomfortable, or whether it is just in a bad temper. The cries of children are different, and a mother's instinct teaches her to understand them at once."

"Women should be compelled to allow their nurses to train their children, in the interests of their own good health. If women only knew what it meant to them to let the baby cry for a few nights, they'd not only permit the training, but would insist upon it."—N. Y. Sun.

Digestion and Happiness.

"Our digestive organs form the foundation on which the whole living structure rests," says John M. Tyler, professor of biology in Amherst College, in an article in Good Housekeeping.

"Their well-being is essential to our very existence. A man can survive with very few brains, this is a fact of daily observation, if not of experience. But when the diges-

tive system fails, the whole body collapses. The strongest muscles and best brain cannot save it. Its destruction is sure and near. A good stomach with a moderate brain is better than the best brain with a feeble stomach. The better the brain and muscle the greater the need of good digestion. The stomach is far older than brain, or even muscle. It was almost the first organ to take form in the evolution of the animal kingdom. It is worthy of all reverence. To neglect or despise it is about as wise as the objection of the lady to paying so much for the foundation and frame of her new house because nobody would ever see them."

"Certain hints as to the proper use and care of this venerable system can be drawn from its purpose and structure. Its business is to dissolve and prepare materials for the growth and repair of our bodies, and for fuel. Three or four different kinds of substances are required for these different purposes. We need albuminoids, fats, starch, etc. Each of these is needed in a certain amount or proportion, but no one article of diet contains the desired proportion of each and all. Lean meat, eggs, peas and beans are rich in albuminoids; potatoes and grain are rich in starch; turnips, onions and cabbage are poor in both. A mixed diet is desirable. We may crowd our alimentary canal with more than it can possibly dissolve, or we may eat and digest a larger amount of certain substances than the body can use. In both cases loss and harm must result."

"The stomach is lined by a very delicate membrane. In the folds of this lining, near the inner surface, are the glands which secrete the gastric juice. These delicate glands are evidently not benefited by being parboiled with scalding tea and coffee, or continually deluged with ice water. Extremely cold or hot drinks should be taken very slowly. The digestive fluids are weak. Too great dilution by large amounts of water taken with the solid food cannot be helpful. Shall we, then, drink nothing with our meals? This would be to rush to the other extreme. The food can best be digested in the stomach when that sack is moderately distended."

"The muscles of the tubular intestine work best against a moderate amount of resistance. Food is all the better for containing a certain amount of insoluble matter. This stimulates the action of muscle and gland by the friction which it produces."

"The digestive organs, like nerve and muscle, improve by a fair amount of exercise, and degenerate through disuse. If we live for a long time on prepared, already semi-digested foods, the stomach forms habits of laziness, and rebels when a more active diet is required of it. The woman who tries to preserve her digestive powers by requiring the least possible exercise from them almost as unwise as the man who overtaxes them. An eccentric physician once said of teachers: 'They live on tea and crackers; their stomachs shrink; then they can't fight. After that, what is the good of them?' But only a very athletic stomach can be helped by half a mince pie just before retiring."

"Certainly very valuable foods may contain but little nutriment. An apple or an orange probably contain hardly more solid material than a large marrowfat pea. Yet the juice of these foods contains water in very refreshing combination, while the sugar, acid, etc., are the very best promoters of health, especially in hot weather. Spices and condiments have their place. They improve the taste of the food, and this aids in no small degree in its digestibility. They stimulate the flow of saliva and of other digestive fluids. Salt is not only a condiment, but a true food absorbed and used by the tissues."

Woman's Ears and Her Eyes.

To be ideal, a woman's ear must be small, rosy, transparent, and it should taper slightly at the top. A well-shaped ear goes with a high-bred temperament, and is rarely found on a person of coarse nature."

It is, however, only among the more refined and civilized peoples that small ears upon women are considered pretty, and mark of aristocratic distinction. The Chinese, who admire small eyes and tiny feet, look upon long, large and drooping ears as marks of beauty."

A woman who has small, shell-like ears at twenty years of age should not be too proud. At forty-six she will possess medium-sized ears, and at sixty large ears. This is a fact, and is proved by some busybodies who are not happy unless making some one miserable."

They have gone to work, with malice and mischief in their hearts, to prove that ears keep on growing all one's life, or during the latter decades of life. So bound are they to carry their point that they have even gone to the trouble of making a systematic examination of not fewer than forty thousand pairs of human ears."

Another curious revelation is that nobody in the world has a pair of perfectly matched ears. In most people, the two differ perceptibly, not only in shape but in size, and frequently they are not placed precisely alike on the head."

They betray one's age, too, in the most heartless fashion, and with great accuracy. After youth is past they assume an increasing hardness of contour."

A pretty woman, whose first youth has departed, may not show the fact in other ways, but these tell-tale features will surely betray the story of the flight of time. Then there are the wrinkles that come just in front of the ear during later life—a fatal and ineradicable sign."

Ears are also as eloquent as the tongue in showing disease. A very white, transparent ear shows a delicate constitution."

There are several important things to remember regarding the ear. One is that earrings are sometimes very dangerous to the health, and a woman with any tendency to scurfiness should never assume the risk of boring her ears."

Deafness may be brought on by sea bathing; a large wave striking the side of the head may rupture the drum of the ear. This danger is partly avoided by putting cotton in the ears while bathing. Boiling a child's ear may be followed by a rupture of the drum and deafness."

Oil should never be put into the ear, as it forms a gummy mass, which cannot be washed out with water and serves to catch the dust, thereby clogging up the ear; nor should any liniment be put into the ear."

If an insect enters the ear or any small, hard substance, do not make frantic efforts to dislodge it; do not dig it out. Try a douche of warm water; if this does not avail summon a physician. The substance is not likely to do any serious harm unless tampered with."

If ears have a tendency to stand out from the head, caps, which can be purchased for the purpose, should be worn. They are rather expensive, and home-made ones answer the purpose quite as well."

Take a strip of muslin about three inches wide, press it over the ears and cut it at the right length to meet beneath the chin. Fasten a band to it across the back of the head, another at the nape of the neck and a third across the forehead. Tie the cap with strings under the chin. It should be worn at night."

There is a prevalent notion that the eye is the most perfect organ of our anatomy, whereas it is really the most imperfect. The percentage of perfect eyes does not exceed ten or twelve. That is to say, eighty-eight or ninety people out of every hundred have something the matter with their eyes."

Weak salt water is good to strengthen tired or weak eyes. Tears are salty, and therefore never idle. Tennyson to the contrary notwithstanding. Indeed, tears give a bright, tender look to the eyes, keeping them soft and limpid; it may be noticed that women in whose eyes sympathetic tears gather quickly have brighter, tenderer eyes than others."

Balmy tears are to the eye what salt is to the skin or nourishment to the blood. The effect of tears on the skin about the eyes, however, is irritating and inflaming, and in romances only do women who weep preserve the beauty of their broad white lids. Niobe, all tears, may have had clear eyes, but she was not a comely sight when indulging in her favorite pastime."

The appearance of the eyes depends largely on the lids, eyebrows and eyelashes. Slight eyebrows may be filled out by the application of oil or coconut oil to them every night. They must be rubbed or stroked the right way."

Oil applied to the eyelashes also increases their growth, and stroking them upward gives them the curly tendency which is a charm to any eye. Children's eyelashes may be very slightly clipped at the ends occasionally; they will grow thicker and longer in consequence, but an adult should on no account tamper in this way with the lashes, as it only makes them grow coarser. Even when cutting children's eyelashes, the very greatest care should be exercised and only the very tips clipped."

Don't try to get a cinder out of the eye by rubbing the injured orb; rub the other eye. If a foreign substance has lodged in the eye, and lies loosely on the surface, it may be removed by means of a camel's hair pencil dipped in oil, or with a bit of paper rolled up to the size of a quill, and moistened in the mouth."

Don't expose the eyes to a strong, glaring light; it causes squinting and wrinkles. Don't face the light when reading or sewing. No matter if your eyes are shaded, the reflex rays strike from your book or from your sewing, into your eyes. When your back is to the light, the rays rebound away from you, not toward you."

Do not read, study or sew lying down. Don't have colored shades on the lamps, use white or ground glass."

Don't sleep opposite a window in such manner that a strong light will strike the eyes on awakening."

Don't have children sleep so that the morning's sun shines in their faces to arouse them."

Don't use the eyes when they are tired or weak from illness."

Don't get out of a warm room into a cold, raw atmosphere."

Don't allow a cold wind to strike the eyes. Don't open the eyes under water in bathing, especially in salt water."

Don't bathe inflamed eyes with cold water. Don't use as warm as it can be borne is better."

Don't work longer than two hours without closing your eyes and resting them for five minutes."

Don't wear a veil, or don't wear one with dots, or one woven of double threads."

Don't wear tight corsets, tight corsets, tight shoes, which cause a damming of the blood in the vessels of the head and eyes."

Don't use stimulants and drugs which affect the nervous system."

Don't rub the eye by outward motions; this flattens the ball and injures it greatly; a contrary motion, toward the nose, rounds the ball, which is thus preserved in its normal shape."

Don't sleep too much or too little; too much sleep weakens the eyes, too little fatigues them."

Don't fail to wash the eyes every night before retiring to remove the dust which may have gathered on the lids during the day."—N. Y. Sun.

Domestic Hints.

FRENCH VEGETABLE SALAD.
This dish is made of nearly all kinds of cooked vegetables, string and Lima beans, peas, turnips, carrots and cauliflower being the most desirable. All or only a part of those which have been mentioned may be used. The string beans should be cut into short pieces and the carrots and turnips into cubes, while the cauliflower should be broken into little flowerets. The vegetables must be mixed lightly, and be placed in a refrigerator to get them chilled. The salad should be cold when used for the salad. A quart will be enough for six persons. To make the dressing rub a slice of onion on the sides and bottom of a pint bowl, then put into the bowl a level teaspoonful of salt and one-third of a teaspoonful of pepper, and gradually beat in six tablespoonsful of salad oil and two of vinegar. Mix this dressing thoroughly with the vegetables and serve."

SCRAPED BEEF.
Remove all fat from one pound of tender lean beef and scrape to a pulp with a very sharp knife. Put into a saucepan with salt, pepper, and one tablespoon cold water, one tablespoon butter and two tablespoons cream. Cook one minute, stirring constantly, then stir in one tablespoon cracked dust and cook three minutes longer. Serve at once."

BAKED TAPPIO PUDDING.
Soak a cup and a half of pearl tapioca two hours in a quart of rich milk, put it in a double boiler and cook until the tapioca looks clear, remove from the fire, stir into it two slightly heaping tablespoons of butter and a scant half cup of sugar. When cold add four eggs beaten light and flavor with vanilla, or the rind of a lemon grated and added when the tapioca is cooking. Butter a mold, sprinkle with dried bread crumbs, turn the mixture into it and bake. Turn out on a platter and serve hot with a foaming sauce."

TOMATOES STUFFED WITH MEAT.
Plunge ten tomatoes into boiling water for an instant, peel off the skin and let them get cold. Cut the tops off and scoop out the inside, which put into the chopping bowl with a cup of cold meat and one half a cup of bread crumbs. Chop together, add salt and pepper, and fill the tomatoes with this mixture. Put a small piece of butter on the top and put them into the oven to get hot. Serve on slices of toast."

HINTS TO HOUSEKEEPERS.
A boiled dressing suited for a vegetable salad is made of two tablespoonsful of butter, two tablespoonsful of vinegar, two eggs, one teaspoonful of sugar, one-half teaspoonful of salt and two tablespoonsful of French mustard. Melt the butter and let it cool. Then stir into it the yokes of the eggs which have been previously mingled with the salt and sugar. Add the vinegar little by little and cook it in a double boiler until the mixture thickens. Remove from the fire, stir until cool, add the mustard, and lastly the stiffly beaten whites of the eggs, and three tablespoonsful of cream."

Wash strawberries only when you must, and only with the hulls on," says a cooking teacher.

Put them in a sieve or piece of coarse cheesecloth that will let the sand through, and immerse quickly in very cold water. Dry thoroughly before halving, and serve with sugar, but never sugared."

Fruit salad as a first breakfast course or for luncheon or dinner may be made of a mixture of almost any kind of fruit. A delicious combination is diced bananas and pineapple and sliced strawberries. Over the mixture is turned a syrup made of orange and lemon juice, sugar and water. This salad admits of a variety of variations and garnishings. It may be served in a ring of lemon jelly tinted a delicate pink or green and left its natural amber hue. Or the jelly may be dyed and part of it mingled with the salad, while the rest is heaped to form a sparkling circle about it. It is a pretty way to mix a few whole strawberries with the jelly and let them add their pretty color to the effect."

For a delicious sandwich filling there are needed three large tomatoes, two ounces of butter, two ounces of grated bread and two ounces of grated Parmesan cheese and one egg. Cook the tomatoes until tender and pass them through a fine colander to remove the seeds. Return to the fire with the cheese, the butter and the bread crumbs added. When boiling remove from the fire and stir in quickly the egg, well beaten."

Simple boiled rice may be made into a somewhat pretentious dish by the addition of a maple sauce. This may be made by grating one half pound of the sugar into one cupful of creamy milk and boiling gently for a few minutes, taking care that it does not burn. Or one-fourth of a pound of the sugar may be put over a very little milk. When it thickens, add it gradually to the stiffly beaten white of two eggs, mixed with a little cream. Flavor with lemon."

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RAYWAY'S READY RELIEF

For headache, toothache, neuralgia, rheumatism, lumbago, pains and weakness in the back, pleurisy, swelling of the joints, and pains for all kinds, Rayway's Ready Relief will afford immediate ease.

A CURE FOR ALL SUMMER COMPLAINTS

Dysentery, Diarrhea, Cholera Morbus.

Internally—A half to a teaspoonful of a tumbler of water will in a few minutes cure Cramps, Spasms, Stomach-ache, Vomiting, Heartburn, Nervousness, Sleeplessness, Sick Headache, Flatulency, and all internal pains.

There is not a remedial agent in the world that will cure fever and ague and all other malarious, bilious and other fevers, caused by RAYWAY'S PILLS, so quickly as RAYWAY'S READY RELIEF. Price, 10 cents per bottle. Sold by all druggists.

RAYWAY & CO., 55 Elm St., New York.

Poetry.

ROSES.

When the bending sky is azure,
And the year is at its noon,
They blossom in wonderful beauty,
The sweet dainty roses of June.

Touched by the gentle breeze,
Slightly their petals fall;
A shower of tinted snowflakes,
Over the garden wall.

Some with the dawn's faint splendor,
Some as the lily fair,
The lovely Roman loved them,
And gave them tender care.

Yet in the olden gardens,
When nature fills the bowers,
They live, and we love them ever,
The peerless queen of flowers.

J. B. M. WRIGHT.

THE DEATH OF MOSES.

God's servant, sleep! Thy day is done;
Unto thy fathers, one by one;
Thy kindred passed, yet none so blest
As thou, thus entering into rest!

God's servant, sleep! Above thy bier
Angels shall stand to lay thee there;
Angels shall catch thy latest sigh—
If this be death, how sweet to die!

God's servant, sleep! His "arms" alone
Are underneath "thou tired one";
Serpentine there in Nehb's breast
He giveth thee, thou dear one, rest!

God's servant, sleep! O'er other graves
The clods pile high on surging waves;
O'er time the stars their vigils keep,
Those tireless eyes that never sleep.

God's servant, sleep! Reserved for thee
To witness immortality—
O'er hopes deferred let others weep,
For thee, beloved, sleep—sweet sleep!

—Herald and Presbyter.

THE DAFFODILS.

I wandered lonely as a cloud
That floats on high o'er vales and hills,
When all at once I saw a crowd,
All in a row equalled to a field,
A host of golden daffodils,
Beside the lake, beneath the trees,
Fluttering and dancing in the breeze.

Continuous as the stars that shine
And twinkle on the Milky Way,
They stretched in never-ending line
Along the margin of the bay:
Ten thousand saw I at a glance,
Tossing their heads in sprightly dance.

The waves beside them danced, but they
Outdid the sparkling waves in glee:
A poet could not but be gay,
In such a jocund company:
I gazed and gazed, but little thought
What wealth the show to me had brought.

For oft, when on my couch I lie
In vacant or in pensive mood,
They flash upon that inward eye
Which is the bliss of solitude,
And then my heart with pleasure fills,
And dances with the daffodils.

—William Wordsworth.

AN EPIGRAM ON WOMEN.

O! the gladness of their gladness when they're
glad,
And the sadness of their sadness when they're
sad;
But the gladness of their gladness and the sad-
ness of their sadness
Are as nothing to their badness when they're
bad.

—From Notes and Queries.

With CELESTIAL BOW.
O! the gladness of their gladness when they're
glad,
And the sadness of their sadness when they're
sad;
But the gladness of their gladness and the sad-
ness of their sadness
Are as nothing to their badness when they're
bad.

—From Notes and Queries.

Will they win? Here's the rub;

There is many a slip
'Twixt our favorite club
And the championship.

—Philadelphia Press.

Mary had a little lamb,

She put it in the pot;
But if she had bought beef instead
It would have cost a lot.

—Yonkers Statesman.

PROTECTION
ANTISEPTIC SOAP
FOR CHAPPED HANDS.
Cures All Itching.
Softens the Skin.

At Druggists,
99 Cent
Postpaid,
25c. WILLARD CHEM. CO.,
Boston.

Miscellaneous.

An Abiding Love.

Martin Davis did not look much like a man with aesthetic sentiment in his soul as he plowed in the furrow that afternoon in early April and drove his tired horses up the lane. His face was weathered and his hands rough and hard, and his clothing cheap and coarse, his high boots, into which his jeans trousers were tucked, oiled with mud. But he was young and vigorous; his eyes were bright and eager, and he felt himself a man to be envied; for he had not a wife waiting for him at the house, and he had a few weeks' pay in the bank of his rusty belt that he had slipped a bunch of yellow violets.

When she put them in a tawny and set them on the supper table he wondered vaguely why he had never known before that flowers made a room look so cheerful, almost as if the light were shining, though that luminary had sunk behind the western hill. He did not know that the brightness was not of the flowers, but was the light of love reflected from his heart and hers.

It was but a brief time that his happiness lasted. That was the spring of '61, and the country was even then calling upon her loyal sons. Martin Davis turned his horses into the pasture, left his crops for others to handle, and went unhesitatingly to answer the call. Oh, the heroism of the myriads who thus went out from home and peace and love, to the battlefield, in those dreary days!

Lizzie Martin fared like the other women, hoping and praying, living upon the letters that came at irregular intervals, going about her tasks by day with heavy heart, and enduring long nights of private, that long-limbed, awkward, grimy boy, was all the world to her. No future opened to her vision which he did not share. She was a commonplace little creature, narrow in thought and limited in capacity, but other and greater women have found all of life's love in a man.

Letters came to her from Tennessee now, Martin wrote that it looked as if some fighting would be done very soon that would scatter the rebels and end the war. One of them, dated April 15, was a scrap of paper which he stood in the rain with his company awaiting orders, said there would be fighting soon, and added:

"Here's a yellow violet; just found it under a Season's early down here. We're going to beat the rebels out of their boots. Goodby!"

This note, and then—silence. There had been a battle; it was Shiloh—bloody Shiloh. On its gray field when the seventh of April dawned the dead lay by thousands—the blue and the gray. Oh, Shiloh! the waiting hearts that broke when your victory was won!

Private Davis of Company D was numbered among the dead. A comrade wrote to Lizzie, telling her that Martin had died like a hero. A part of his regiment had faced about and retreated, broken in a panic before the Confederates' furious onslaught; but he had remained, had seized the flag from the hand of the fleeing color bearer and gone on triumphantly to meet the coming foe. In the thick of the fight he was seen, "and," said the writer, "with no art at softening cruel truth," he was buried in a trench.

To the widow a realizing sense of the death did not come. It is often so when those absent from home are taken; to their families they seem still so gloriously absent and like the stars in the sky, an hour. She accepted the situation dumbly, uncomplainingly. She had no longer a keen interest in life, and was without the strength of character to rise above her grief and force herself to accept new interests. She was simply an everyday woman, who had loved her husband and continued to love and to think of him day and night, though he was dead. Then she settled down in the little town and became a neighborhood drudge. She sewed, nursed the sick, took care of the new babies, and was at the beck and call of any housewife who needed her in domestic emergencies. The years went on with little variety. The war ended, and affairs settled into new grooves. A flood of prosperity swept over the country, and affected even this quiet town, but made little difference in Mrs. Davis' plodding, uneventful existence. John Holt, a thrifty widower, attracted by her quiet, industrious ways, sought her as a step-mother for his children.

"No, Mr. Holt," she said, "I can't be your wife. Martin Davis is dead and buried; but I can't make him seem dead, now; I never have, and I don't reckon I ever can. I feel as if he was gone just on a trip; and I dream of him at night, and I'm always glad when night comes because then I dream of him. I'll go along by myself till the time comes for me to go and meet Martin, but it's long, long!"

And then, her self-repression overcome by the sudden compassion in the man's eyes, she bowed her head upon the table and sobbed and wept in the utter abandonment of a grief which knows no pretence.

John Holt went away thoughtful, and was afterwards heard to say it was a "singular dispensation" of Providence that took a man away from a wife like that and let other men live whose wives wouldn't mourn for him over-night if they'd drowned themselves.

More years went, until, one day, Mrs. Davis heard of an excursion that filled her with a longing. This was a trip by boat to Shiloh battle ground. She had never been further from home than to Cincinnati, fifty miles away, where she had gone once when a girl; but she determined to make this journey.

Then she entered the gates of the National Cemetery, where the Union dead are laid in long lines, with a granite block marking each resting-place. The captain of the boat joined her at the head of the line, and he picked a sprig of cedar. Down between the rows of the dead, the captain, walked, and pausing at one bearing the number 1007, lifted his hat reverently and laid the bit of cedar upon it.

"I put a little twig there every time I come," he said gently. "I reckoned that maybe the wife or mother of the boy lying there might like it."

More years went by, and the Widow Davis plodded patiently through them, getting a little less weary at the passing, and finding the burden of loneliness none the easier to bear as age crept on. That visit to Shiloh had taught her some things, toleration among the rest, but it had also taken away one thing that had been a secret source of comfort to her. She had seen the picture to herself the return of her husband.

After this visit to Shiloh these comforting pictures were conjured up no more in Lizzie's mind. It was all real now, the battle and the dead, and she had seen the graves where the soldiers lay; her thoughts centred about "1007," where the captain's tribute rested, and she felt more and more convinced that Martin slept beside those stones. It was nearly thirty years, a lifetime, since he went and died, and she came to her now only after heaven's gate had opened to let her in. She had mourned her loss for thirty years.

One day in April, she was the thirtieth Shiloh anniversary, she was at her little cottage, no neighbor needing her services as nurse or seamstress. It had been an early spring, and she went out in the garden to look at the signs of life among her few cherished flowers. In a sunny corner wild violets grew and had pushed green leaves above the mould, but no buds were yet in sight.

"I remember," she said, speaking to a neighbor who had paused in passing, "I remember seeing them first, and I thought they'd be here. She was thinking of those days. In the band of Martin's hat that day so long ago when he came from the field, and as she spoke she looked down the village street, wondering at the unusual brightness of the school children. They followed after and looked at a man who came slowly and hesitatingly along, as if uncertain of his way. His clothing was rough, his shoulders bent and his gait shambling. On his head was a military cap, such as some old soldiers still insist upon wearing. On his side was something like a decoration of a woman's bonnet. It was this that made the children stare. Mrs. Davis put her hand over her eyes and looked at it intently. Hardly knowing what she did, she went out upon the water and down the street to meet him. When she came closer she saw that the decoration was a bunch of yellow violets. She stopped before the man and looked at him. She had never thought of her husband as other than erect and strong, and young; and now she saw a feeble, and dim-eyed, old man, but she knew him.

"Martin!" she said—"Martin!" and reached out her hands, forgetful of watching neighbors and wondering children.

Something like a miracle happened in that moment. The years fell away from her as a garment; he flushed in her cheek, the love light in her eyes transfused her.

"Lizzie!" said the man, the dull, dazed expression clearing his face. "Lizzie," and he flung at his feet, "I thought you'd like some violets, and I came round by the hollow 'n' got them."

She took him by the hand and led him into the house, her face still illumined.

A glow was on her cheek like the blush of a bride; the thirty years of loneliness were as naught; the children that might have been hers, the happiness and peace she had missed were forgotten. The mother heart in her went out to the broken-down man and was satisfied. He came smiling down the hall.

"See how well he looks," she said, as she hastened toward him, with a face through which love shone as if it must shine on the faces of the angels in Heaven.—The Independent.

Youth's Department.

A LITTLE MOTHER.

Dolly, you've been very naughty!
Do you see that broken cup?
I must punish you severely.
No one else is to see it, you see.
Do not answer back now, Dolly.
I'm your mother, do you hear?
You've been very, very careless!
You did do it, it's quite clear.
No one else is to see it, you see.
I'll not listen to you—no!

Here's the big, dark storeroom closet—
You've been naughty; in you go!
I suppose the cat did break it;
But no one was here to see;
And I have to do to Dolly
As my mamma does to me.

Frankie's Visit.

"The egg man is coming, mamma!" cried Frankie Clark, running into the house. "He's 'most here!" Then he rushed out again.

In a few minutes he came back, escorting an old man who carried a basket on his arm.

"Good morning, madam," said the egg man, bowing to Mrs. Clark. "I've brought you a basket of eggs. I'll go along by myself till the time comes for me to go and meet Martin, but it's long, long!"

Frankie climbed on a chair and watched while the eggs were being counted out of the basket into a pan which Mrs. Clark had brought. When she had counted them, she took a very small egg and handed it to the little boy.

"There, sonny," he said, "I brought that for you."

"Oh, thank you," cried Frankie, in delight. "I wish you'd bring all this kind, won't you, please?"

The egg man laughed. "I'm afraid I'd lose your mother's custom if I did," he said.

Frankie turned the egg round and round admiringly. "You pick 'em out 'n' nests, don't you?" he said.

Papa was on the lookout, for mamma had said that he would like to have them drive round by the office.

"Goodby, papa!" shrieked Frankie, while they were still half a block away.

"So you're going to leave me, my boy?" said papa when the wagon stopped.

"Yes, I'm going home with the egg man out to the farm," cried Frankie, his eyes shining with happy excitement. "I'm going to drive soon as we get out of town. I'll not come back till I'm going to pick eggs out of nests, and feed the chickens and the little piglets. 'Nother man's got a whole lot of sheep, more'n a found. I'm going to see them, too."

"Well, I guess we better go. Maybe it might rain or be dark 'fore we get there. Goodby, papa. Don't be homesick."

Papa laughed and kissed him.

"Goodby," he said. "I suppose we shall be a little homesick, and if you are homesick, you must be a brave boy, and not cry."

Then they drove away, and papa felt quite lonesome already as he watched them.

About nine o'clock that evening there was the sound of wheels clattering at Mr. Clark's gate, and very soon a familiar little voice was heard, and familiar steps running up the walk.

Mr. and Mrs. Clark both started for the door, expecting it just as it was opened from the outside.

Frankie rushed at them, throwing his arms first around one and then the other.

"I'm so glad to see you!" he exclaimed. "I picked eggs, and fed the chickens. The little piglets squealed just like this, wee-ee-ee!"

"But I didn't see the sheep, so I've got to go again. Then I guess I'll stay all night. I didn't think, 'cause I was 'fraid you'd be so homesick to see me."

"Well, well!" exclaimed Mr. Clark. "This is a great performance."

"I'll wait until the weather's better. I've been put so much trouble, and he said the egg man who responded with a polite wave of the hand.

"Don't speak of trouble. It is all right. I intended to bring him home tonight if he really wanted to come. He has enjoyed the day greatly, I suppose. My wife took him to the city, and as for me, the pleasure of his company was worth much more than the extra trip. Don't feel any uneasiness about it."

Frankie followed him to the door.

"Goodnight!" he said cheerfully. "Don't forget to feed the chickens. They'll be lonesome about me, I expect. Next time you bring us some eggs I'll go home with you again."—Christian Register.

Ye Old Time Hotel.

BY E. H. M.

The most prominent institutions around which the memory is awakened at the pronunciation of the name, are the old-time hotels, or taverns, as they were formerly called.

Of those who are interested in the many historic buildings and places where the townships gathered, and strangers sought entertainment, the first tavern in Boston, kept by Samuel Cook, opened in March 1630, and still standing in Corn court, leading from Merchants row, from its antiquity, claims prior attention. The Sun Tavern at Nos. 31-33 Dock square still retains its outward form, though erected in 1800, and at the present time is occupied as a fish market below, and a tailor's and printer's shop upstairs.

Of the historical sites, the Green Dragon Tavern, 80-82 Union street, the Royal Exchange Tavern on the southwest corner of State and Exchange streets, built in 1727, and the Bunch of Grapes Tavern on the southeast corner of Kilby and State streets, built in 1712, are the most interesting, though many others might be mentioned.

In the olden times Boston was an intensely English town in the nomenclature of its inns, copying therefore also many of its customs. Thus we find in the annals, together with the above mentioned, the "King's Arms," "Crownwell's Head" and the "Blue Bull," as denoting the most prominent inns.

Among the old hotels that connect the present generation with the past were the Bromfield House, Bromfield street; City Tavern, Brattle street; Lambs Tavern, Washington street; Boylston Hotel, School street; Tremont House, Tremont street, and possibly some thirty other public houses of more or less note, some designated as "coffee-houses," "chop-houses," etc. In the olden days there were many where the ordinary requirements of life, in the nature of good food, plain rooms, clean beds, etc., were provided, and where the cup that stimulates and produces good cheer was not looked upon with disfavor.

In the early thirties, before the stage routes became extinct, the "entertainment" at the public houses included both "man and beast," and in connection with the house was usually a stable, and in addition to furnishing horses for the stage lines, was capable of furnishing also a stylish outfit, often required for the young "sport" of that generation.

Of the hotels above mentioned, and noted as being the best providers for the inner man of that day, all but two have become extinct; the Lambs Tavern, now the Adams House, and the Boylston Hotel on School street, now the Parker House, have perpetuated their formation, and are numbered among the first-class hotels of today. They both had stables connected with the house, and the stage lines brought the most dignified and aristocratic people of both sexes to their doors, and no doubt it was often with a sense of pleasure and relief that the occupants of the stages exchanged, after riding from Providence and other points to Boston, in the ponderous wheeled, cumbersome, narrow-seated coach, for the large but plainly furnished rooms of the public house.

The Lamb Tavern on Washington street, sometimes mentioned as the "White Lion," is noticed as early as 1745. Colonel Doty kept it in 1790; Edward Kingman in 1826, after which it was conducted by Laban Adams, for whom the house was named, and his successors. The first stage coach to Providence, in the early days before the railroads, was advertised July 20, 1767, by Thomas Sabin, and put up at the sign of the Lamb.

The Parker House, which is a subject for illustration in this issue of the BUDGET, was founded in 1824 by Mr. Harvey D. Parker, who first opened a restaurant under the Tudor building, corner of Court street and Court square, and in 1825, he bought out his employer's interest in 1825. The erection of the Parker House began April, 1824, and opened in October, 1825. When the Horticultural Society erected their new hall on Tremont street their old site was added to the Parker House. An estate on Tremont street running back to the Parker House was next secured. The estate of Mr. O. H. P. Burnham on the corner of School and Tremont was added in 1833. Mr. Parker died the ensuing year, May 30, 1834, and was buried in Mt. Auburn. The Parker House now includes the entire

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block bounded by School street, Chapman place, Bowditch and Tremont streets, with the exception of the southwest corner, occupied by W. S. Butler & Co. and Tremont Temple.

The Tremont House was situated on the corner of Tremont and Beacon streets, where the Tremont building now stands, in which is located on the ground floor and basement the large establishment of the S. S. Pierce Company. The Tremont House was built in 1828 by public-spirited gentlemen, who resolved that Boston should have a hotel equal to any in the United States.

The old Exchange Coffee House was pulled down in 1818, and there was no hotel adequate to the demands of the time. The illustration of the Tremont House in current issue of this paper was taken from the design of the architect, Mr. Isaiah Rogers, but as it neared completion it was thought advisable not to include the cupola, and it was not built upon the structure. Mr. William H. Eliot superintended its erection. The corner stone was laid on the Fourth of July, 1828, and it was opened to the public on the 16th of October, 1829, with Mr. Dwight Boyden as landlord. It was purchased in 1829 for the Sears estate. It was a solid granite structure, and by continued enlargement finally occupied the entire block bordered by Tremont and Beacon streets, Tremont place and the Grand Burying Ground. Its portion, on Tremont street, over thirty-seven feet long, and twenty-five feet six inches high, was copied precisely from the Doric Portico at Athens. It was supported with four fluted monoliths, three feet four inches in diameter.

Before the new Washington street extension was made beyond Dock square, there were two old landmarks located in the vicinity. The Wilde Hotel, whose proprietor was Samuel Wilde, and which was on what is now the corner of Washington and Elm streets, and the Old City Hotel, located in the same neighborhood, kept by David A. Gage, who afterwards became one of the proprietors of the Grand Pacific Hotel in Chicago. It was from the Wilde Hotel and its stables, before the days of the railroads, and when the public were obliged to travel by stage, that nearly all the lines from Boston centred for many years.

Grammar-School Graduations.

The whole question as to the wisdom or folly of emphasizing by the bestowal of a diploma a pupil's completion of his grammar-school course has been reopened in New York this past week by the action of some school officials there, who decided—evidently without having the right to do so—that hereafter they will not award diplomas to grammar-school graduates. The reason given for this step is that a grammar-school course does not comprise a complete education, and that diplomas ought to be granted, therefore, only after a high-school course has been taken.

In Boston the same matter has in the past been pretty widely discussed, and many arguments pro and con have been given. It has been urged that a pupil's eagerness to go to high school is often blunted by the way in which grammar-school graduation is regarded as an achievement, while in reality it is only an almost insignificant first step in education. There are even parents who hurry their boys and girls into the country as soon as school is over, "to avoid the foolish flourish of trumpets that comes when the children have shown themselves ready for high school."

Such people, we think, need to be reminded that for a large percentage of public-school children the completion of the grammar course means the end of formal education. Their children are to go to high school and perhaps to college and professional institute is a great privilege, and one which will be improved all the better from due emphasis upon kinship with the common folk who lack it. The public schools have their faults and their crying evils, we all know, but they have also their good and their gifts. One of the most precious of these gifts is the brotherhood they promote. We in America are a democracy, and in childhood as in no other stage of life the barriers between rich and poor, well born and low born, can be ignored. The boy who has been at a public school need not be made rude, and he must be made broad by the experience. To drag him away from the closing exercise which will cement as nothing else could, an era when he and the lad who may grow into his employ stood absolutely equals before a stern teacher is to deprive him of an important part of his educational life. Moreover that is a mean and cowardly spirit which takes advantage of a comparatively free institution, and then shrinks from public acknowledgment of its indebtedness.

To the large number of children who go no farther than the grammar school, because their parents cannot afford longer wholly to support them, the exercises crowned with a diploma mean as much as the schools there have been five-cent collections each week during the school year, now closing for the expense of class pictures, flowers and diploma ribbons. Often it has been far from easy to give the boy and girl this sum, but the end, "Graduation," has seemed to the struggling parent amply to justify whatever sacrifice was involved. Remembering this, let us not be impatient at the grammar school's closing exercises. For when all is said, it is upon the education expressed by the three R's that this free country is founded.

Popular Science.

An ingenious chemist has made the claim that the average human being is worth about \$10,000,000,000 on the chemical standpoint. His calculations are based on the fact that the human body contains three pounds and thirteen ounces of calcium, and calcium, just now, is worth \$300 an ounce.

The last discovered and most distant of great planets, Neptune, extended the solar system more than one thousand million miles. Prof. George Forbes is seeking an even more distant planet, so confident that he has actually named it Victoria, and he expects that it will be found about 10,000,000 miles from the sun.

The available coal yet stored in the earth in Germany is estimated by Prof. Ferdinand Fischer of Göttingen at 100,000,000,000 tons; in Russia, only 5,000,000,000 tons; in Belgium, Austria-Hungary and France, about 17,000,000,000 tons.

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tons each. The store of Russia is but imperfectly known. The store of America can produce 684,000,000 tons, and Baron von Richthofen has stated that China has a supply nearly as great. Japan, Borneo and New South Wales have considerable coal Africa, an unknown quantity. Germany's coal should last another thousand years, but England's supply will begin to show signs of exhaustion within fifty years. In the United States the production has been about 6,200,000 tons in 1891 to nearly 45,000,000 in 1901.

Home Dressmaking

Hints by May Manton.

4187 Girls Box Plaited 4181 Fitted Corset Cover. 32 to 44 bust. Coat, 4 to 10 years.

Girls Box-Plaited Coat 4157. Both the fronts and the back are laid in wide box plaits, that are stitched for half their length and fall free below, and fall from the shoulders, the fitting being accomplished by means of shoulder and underarm seams. The neck is slightly open, and finished with a round collar that can be of the material or of lace, or lace over the material as preferred. The sleeves are in bell shape and comfortably loose.

To cut this coat for a girl of 8 years of age, 3 yards of material 21 inches wide, 3 yards 27 inches wide, or 3 yards 44 inches wide will be required.

The pattern, 4157, is cut in sizes for girls of 4, 6, 8 and 10 years of age.

Woman's Fitted Corset Cover or Bust Supporter. 4161. To be Made With or Without the Basque Portion. Simply fitted corset covers, white, perhaps, less dainty in appearance than those that are tucked or fluted and drawn up with ribbons, serve a practical end and make a far better support for the bust than any other sort. The model shown is exceedingly simple, but is shaped to fit closely and is so specially adapted to the needs of stout figures.

As shown it is of long cloth with trimming of Tormentine lace and is closed by buttons and buttonholes, but all the materials used for underwear are appropriate. The fronts are fitted with single bust darts and the back is seamed at the center, shoulder and underarm seams, completing the adjustment. As shown it is cut with a round neck and made with the circular basque portion seamed to the lower edge, but can be made in V shape and without the basque portion, as shown in the small cut.

The quantity of material required for the medium size is 1 1/2 yards of 36 inches wide with 3 yards of insertion and 3 yards of edging to trim as illustrated.

The pattern, 4161, is cut in sizes for a 32, 34, 36, 38, 40, 42 and 44-inch bust measure.

4159 Misses Box Plaited Skirt 4160 Blouse Waist. Plaited Skirt, 12 to 16 yrs. Blouse Waist, 32 to 40 bust.

Misses Box-Plaited Skirt. 4159. Box-plaited skirts are essentially smart, and are both becoming and comfortable as well. This stylish model for young girls is suited to linen, pique and all the heavier cottons, as well as to the sturdier of all sorts. The original is made of blue linen, with stitching of Corticelli silk, and is designed for wear with old waists, but the design suits the costume equally well.

The skirt is cut in seven gores, and is arranged in box plaits that conceal the seams, and are stitched to flounce depth. The adjustment provides snug fit about the hips with the fashionable and graceful flare at the feet.

To cut this skirt for a miss of 14 years of age, 7 yards of material 27 inches wide, 3 yards 44 inches wide, or 3 yards 52 inches wide will be required.

The pattern, 4159, is cut in sizes for misses of 12, 14 and 16 years of age.

Woman's Blouse Waist. 4160. The blouse is cut with fronts and waist only is arranged in gathers at the waist line. At the neck is a round collar that faces open at the front where it is cut to form points. Beneath this collar is attached the shield with the stock, which closes at the center-back. The sleeves are in bishop style with straight cuffs.

The quantity of material required for the medium size is 3 yards 21 inches wide, 4 yards 27 inches wide, 3 yards 44 inches wide, or 3 yards 44 inches wide with 1 yard for shield, stock, and cuffs.

The pattern, 4160, is cut in sizes for a 32, 34, 36, 38 and 44-inch bust measure.

4158 Box Plaited Blouse. 32 to 40 bust 4158 Squee Night Gown. 32 to 42 bust.

To be Made With or Without the Fitted Lining. The foundation is a smoothly fitted lining, the closes at the center front. On the sides are arranged the plain back, the shield and the box-plaited fronts. The back is smooth across the shoulders and drawn down in gathers at the waist line, but the fronts are gathered and drop slightly and become over the belt. The sleeves are box-plaited from the shoulders to slightly below the elbows, then fall in soft puffs and are gathered into deep cuffs. The closing is effected invisibly beneath the central plait.

To cut this waist in the medium size, 4 yards of material 21 inches wide, 3 yards 27 inches wide, 3 yards 44 inches wide, or 3 yards 44 inches wide will be required, with 1 yard of all-over lace for collar, shield and cuffs.

The pattern, 4158, is cut in sizes for a 32, 34, 36, 38 and 44-inch bust measure.

Woman's Squee Night Gown. 4158. To be Made With or Without the Yoke Facing and Turn-Over or Standing Collar.

As shown, it is of long cloth with frills and sleeve bands of German Valenciennes lace, and is made without the yoke facing, but this last can be added when desired and provides additional strength. The gown is cut with front and back only and is shaped to the figure, underarms and shoulder seams. The sleeves are in bishop style, held by narrow bands at the wrists, and the neck is finished with a turn-over collar, but a simple standing collar is included in the pattern and can be substituted when preferred.

Susie J. (2.10 1.4).

Susie J. is in training at Readville and will be raced this year.

tion, to be held the first week in July. The Trout arrived in on Thursday with an head of the Maplehurst Farm horses, bred by *Baroness Evelyn* (2.24), by Baron Wilkes, and *Baroness Powell* (2.28), by Baron Wilkes. The other five are green horses and include *Baroness Sybil*, bay, by Baron Wilkes; dam, Warwick Girl

- 2.50 PACE. PURSE, \$300.

A. H. Bragg, Fairfield, Me.; Gerow & Son, Yarruthville, Me.; L. Morison, East Livermore, Me.; L. Morison, East Livermore, Me.; L. W. Som, Augusta, Me.; H. L. Turner, West Washington, Me.; Martin Farm, Pittsfield,

Mr. Sherman has two great stallions in Guy Onard and Medici. He is always ready to buy a good horse, and is not as anxious as to price as to pedigree and what the horse can do on the track. He applies the same test to his purchases of

d, in which McDonald says that he shipped his
able to Roadville from Point Henry, N. Y., on
the sixteenth. McDonald has worked his two-
year-old filly Miss Todd, by Peter the Great
(2.07), out of Fanella (2.22), by Arion (2.07), a
mile in 2.42, half in 1.17, quarter in .354 seconds.

CONDITIONS—No conditional entries. Rules of the association is a member) to govern, with exceptions. Hobbles are not reserved to change order of program, to reject any horse entered before 6 P. M. More than one horse may be named in the same race in two classes as one entry. Entrance fee to each class \$1.00. Money divided 50, 25, 15 and 10 per cent. All races to be run on the same day, or any part thereof entitled to one mile race the secretary.

FRANK J. JOYCE, President
FRANK A. CHIEF, Secretary

National Trotting Association (or which
s will be allowed. Six to enter and four to start.
entry, and to postpone to next fair day any heat
ed in a class as one entry, but one horse cannot be
per cent., and 5 per cent. additional from money
es mile heats, three in five to harness. A horse
oney only. For entry blanks and other information,
LITTLE, Secretary and Treasurer,
State Park Association, Dover, N. H.

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